



November 23
1950 ~ 2000



50 Years of Cooking and Eating

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November 23, 2000

We were just a couple of kids that Thanksgiving Day in November 1950. Maybe we were too young, but as we look back, it was that many more years to be together.

Just as a background: "Gilbert Schartz is the son of Edward and Frances (Auchstetter) Schartz. He was born May 5, 1930 in the farmhouse where he now resides and where his parents lived and raised their family. A tornado passed through Ellinwood, KS the day he was born, causing much destruction. He married a Sooner, Lorene Murray, daughter of James "Jim" and Beulah "Bill" (Cherry) Murray on Thanksgiving Day, November 23, 1950 in St. Joseph's Rectory, Ellinwood. Lorene was born in Wewoka, Oklahoma, June 26, 1931. Her parents came with the oil play to Great Bend, Kansas by way of Illinois in 1942."

Our three sons and one daughter are Shawn Michael, Kelvin Richard, Chris Alan and Kim Leigh. We have seven grandchildren: Cecily, Clayton, Jon, Nathan, Ryan, Trisha and Katie.

We have farmed all of our married life. The first nine years, we lived one half mile north of Dartmouth, where our children were born. We moved to the homeplace August of 1959. Fred, our dog, rode to his new home on top of the kitchen table in the back of the pickup. We remain ever thankful for the opportunity to live here and for the many blessings of the past fifty years.

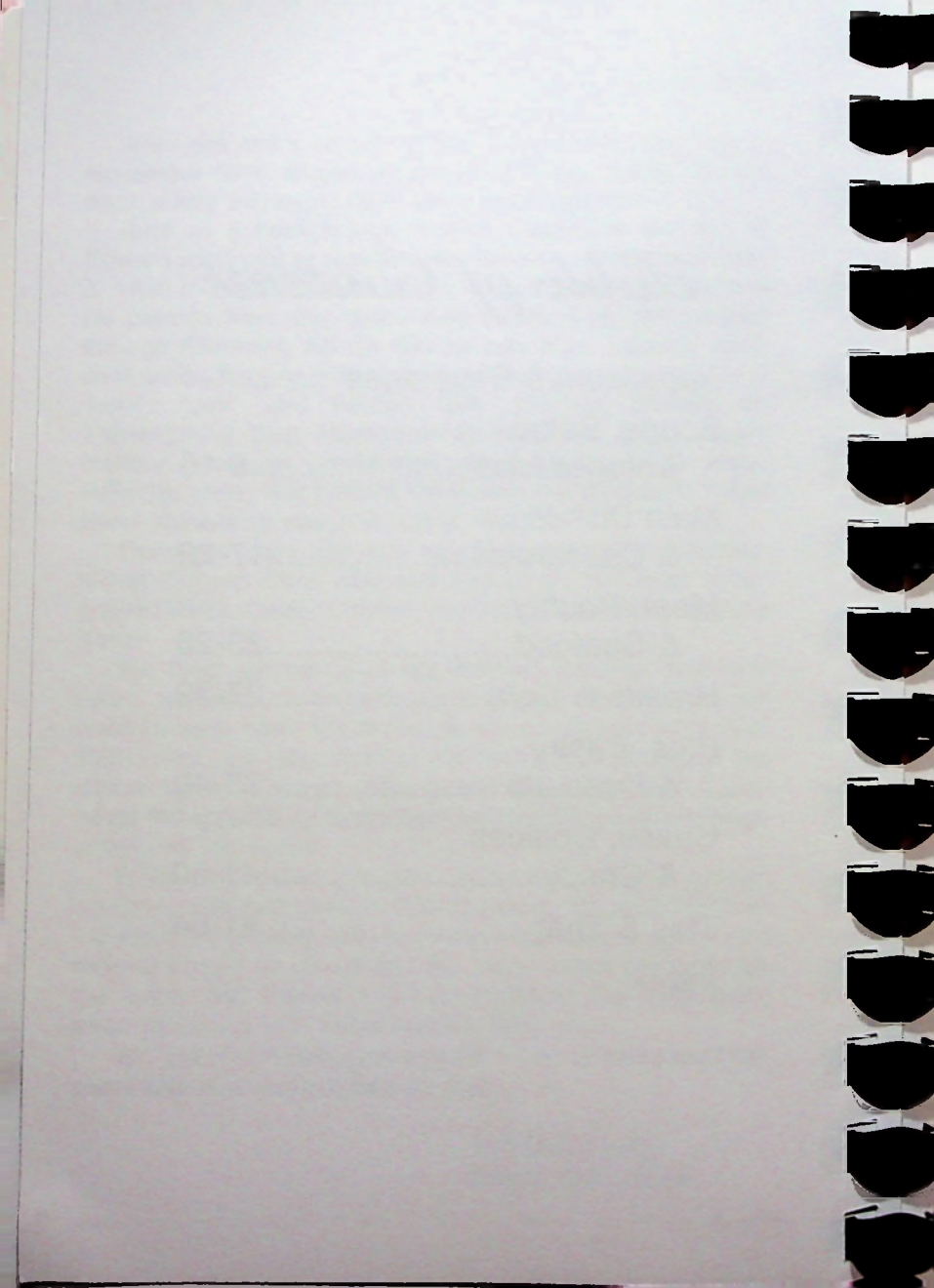
When we married, I couldn't boil water. My first attempt was macaroni and cheese. Gilbert asked, "What is it?" Over the years my cooking skills have improved, due to advice and recipes shared by others and the many meals prepared for the family and friends. Practice! Practice! Our only wish, when you use one of these recipes, think of us.

You are all here because you are a part of these past fifty years and we thank our God for that.

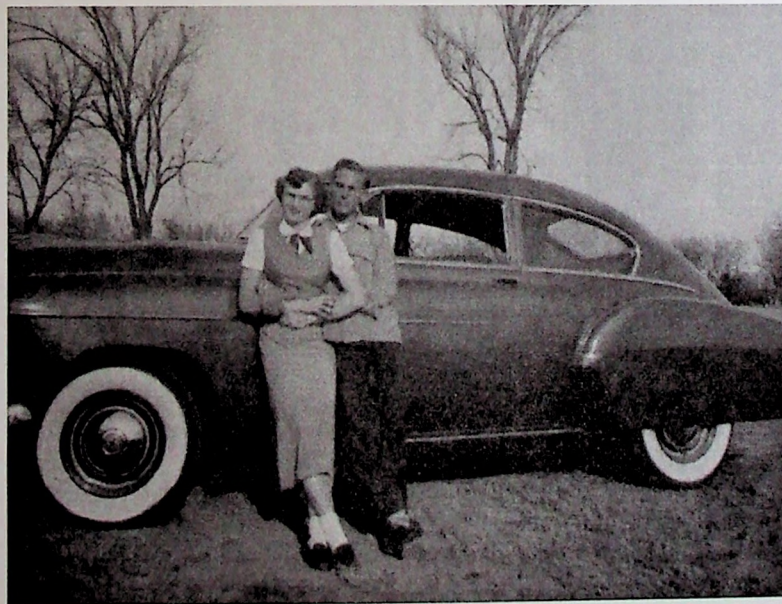
The Oldy Weds,
Gilbert and Lorene

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March 1950





Appetizers & Beverages

Appetizers

CHEESE TRISCUITS

Jolene Brauer

(Makes a lot)

1 box whole-wheat Triscuit
crackers

2 oz. shredded cheddar cheese

3 4 oz. cans chopped green chili
peppers

6 eggs, beaten

Spray bottom of 9 x 12 pan with a non-stick spray. Pat 3 cans of chopped green chilies over the bottom. Sprinkle 20 oz. of cheddar cheese over chilies. Pour 6 beaten eggs over the top of cheese. Bake at 350° for 20 minutes or until eggs are set. Cut cheese mixture into 1 inch squares and place hot cheese on crackers and serve.

CUCUMBER DIP

Susan Burrus

1 lg. pkg. cream cheese

1 c. mayonaise

2 cucumbers chopped

2 T. chopped green onion

1 T. Lemon Juice

Dill Weed to Taste

Couple drops Tabasco sauce

Note: Use Club Crackers to Dip

CUCUMBER SANDWICHES

Jean Strobl

(Party Food)

2 8 oz. pkgs. cream cheese
(Room temperature)

4 cucumbers

Dash garlic salt

Dash lemon-pepper

Dash Lawry's season salt

Use the amount of three salts to
suit taste.

Peel and seed cucumbers. Drain until dry (Press with paper towel to remove excess juice if desired). Cut cucumbers into small pieces. Mix cream cheese, garlic salt, lemon-pepper, seasoned salt together. Mix cucumbers and cream cheese mixture together. Cover and place overnight in refrigerator to enhance flavor. Spread between bread to make sandwiches. Cut breads to desired shapes for eye appeal. Be creative.

HAMBURGER DIP

Kim Morgenstern

3 lbs. hamburger
1 lb. Velveeta
1 small onion
1 small jar Old English sharp cheese

1 can Golden Mushroom Soup
1 can diced tomatoes
1 can diced green chilies
1 tsp. garlic

In skillet, brown hamburger and onion. Put these and all other ingredients into crockpot and heat until cheeses are melted. Serve with nacho chips. Makes a lot.

TORTILLA ROLLUPS

Susan Curtiss

8 oz. sour cream
8 oz. cream cheese
1 4 oz. can chopped green chilies (drained)
1 4 oz. can chopped black olives (drained)

1 c. grated cheddar cheese
1/2 c. chopped green onion
Garlic powder and salt to taste
5 10 inch flour tortillas
Fresh parsley for garnish

Mix ingredients thoroughly. Divide filling. Spread evenly over tortillas and roll up as tight as possible. Wrap tightly in plastic wrap. Twist ends. Refrigerate. Cut slices 1/2 to 3/4 inch thick. Electric knife works best. Arrange on clear glass plate, leaving room in the center for small bowl of salsa for dipping if desired. Garnish with fresh parsley.

Beverages

FUZZY NAVEL

Lu Ann Leroy

1 jigger peach schnapps
1 jigger vodka

Orange juice

Put jiggers of schnapps and vodka in glass, fill with orange juice. Serve with ice.

PEACH TORNADO

C. W. Brown

7 fresh peaches or 1 qt. frozen peaches

4 oz. lemonade
2 oz. lime juice (fresh is best)

Blend. Add vodka to taste. Add ice.

STRAWBERRY DAIQUIRI*Lorene Schartz***1 6 oz. can frozen Limeade****2 cans water****1 1/4 juice cans rum****1 pkg. frozen strawberries**

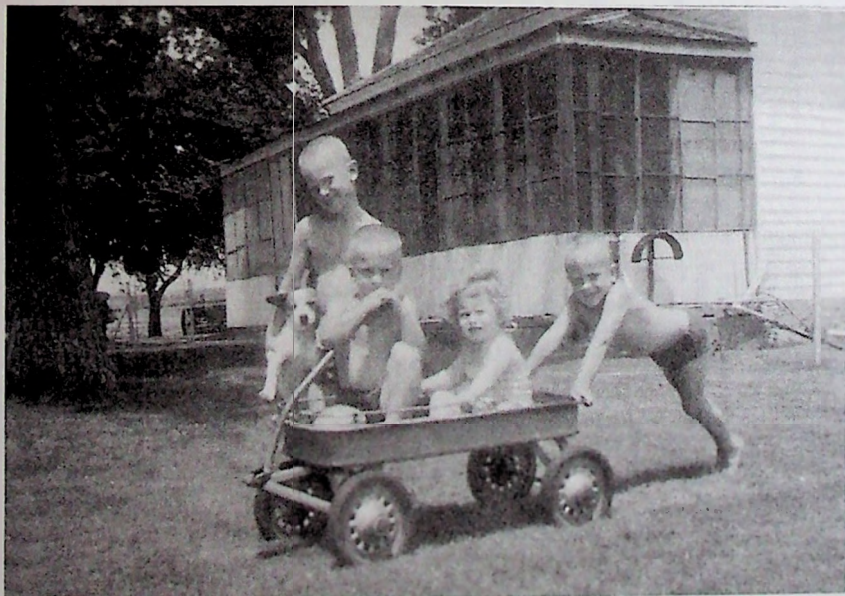
Blend and freeze.

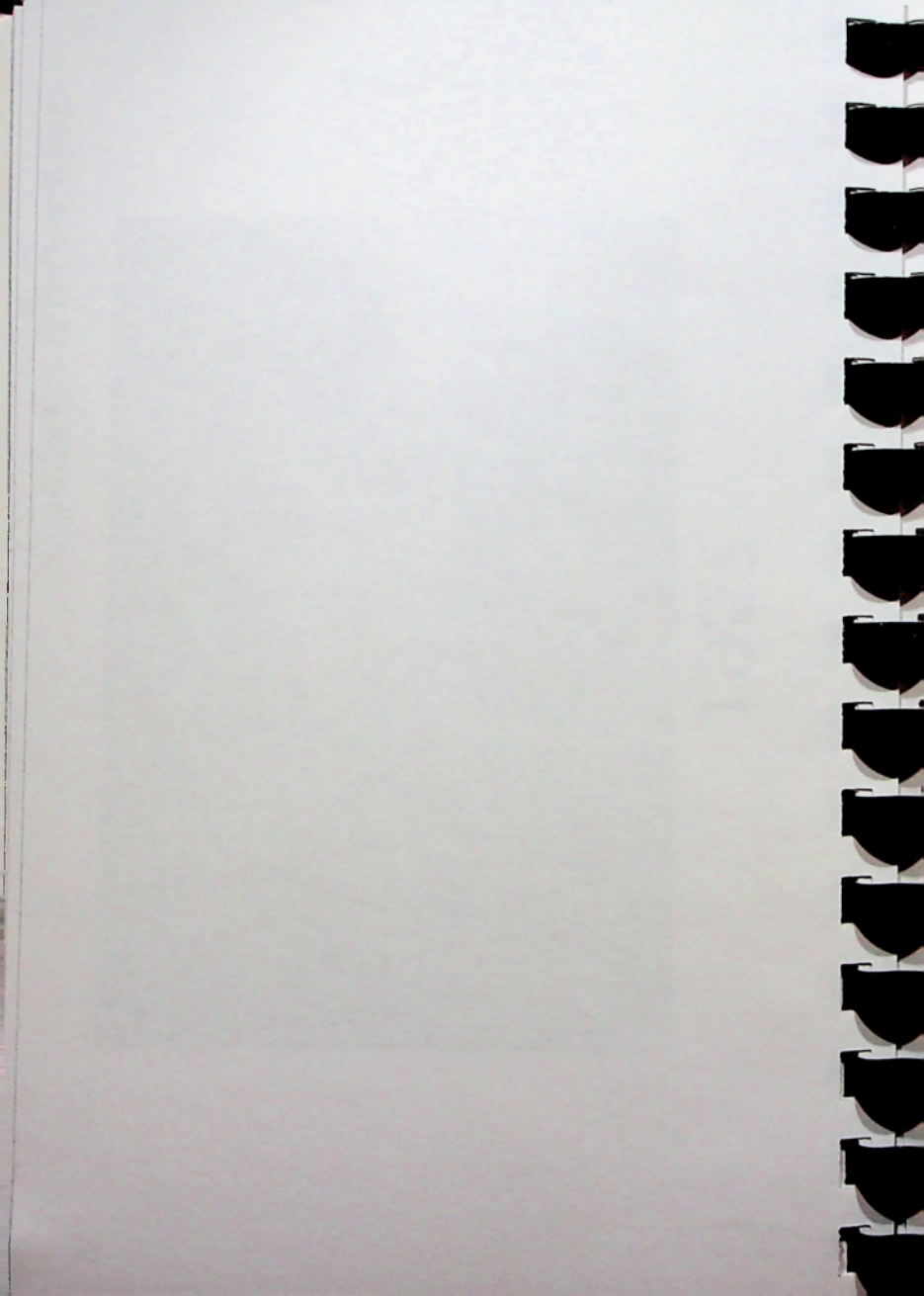
TUMBLEWEED*Joyce Wirtz***Vanilla Ice Cream****1 oz. Kahlua****1 oz. bourbon****Milk**

Fill Blender $\frac{2}{3}$ full with ice cream. Don't pack tight. Add a little milk. Add bourbon and Kahlua. Blend to desired thickness. If too thick, add a little more milk.

Recipe Favorites

1957





Soups, Salads & Vegetables

Soups

CABBAGE/WHITE BEAN SOUP

Unknown

- | | |
|---|--|
| 1 T. olive oil | 1 can (14½ or 16 oz.) tomatoes |
| 3 c. thinly sliced savoy or green cabbage | in juice, chopped with juice reserved |
| 1 large carrot, sliced | 1 c. water |
| 1 T. chopped garlic (optional) | 2 cans (16 or 19 oz.) cannellini beans, drained and rinsed |
| ½ tsp. salt | |
| ⅛ tsp. pepper | |
| 2 cans (14½ oz. each) chicken broth | |

Heat oil in large saucepot. Add cabbage, carrot, garlic, salt and pepper; cover and cook 2 minutes, until cabbage starts to wilt. Increase heat to high; add broth, tomatoes and their juice and water. Cover; bring to boil and cook 7 to 9 minutes, until vegetables are tender. Meanwhile, remove 1¼ cups beans to a plate; purée remaining beans in food processor or blender. (I just mash mine with a fork) Add reserved beans and bean purée to saucepot and cook 2 minutes, until soup is hot. Makes 4 servings. Easy, low-fat.

EMERGENCY POTATO SOUP

Lorene Schartz

- | | |
|-----------------------|-------------------------|
| 1 or 2 white potatoes | salt & pepper to taste |
| 2 c. milk approx. | 1 T. sugar more or less |
| 1 T. butter | |

Peel and cut potatoes in small cubes. Cover with water in pan and boil until tender. Drain water. Add milk, butter, salt, pepper and sugar to cooked potatoes. Reheat but do not boil. Can add a small amount of frozen peas or vegetable of choice. Ready in less than 15 minutes. Quick and soothing.

HAMBURGER SOUP

Rosemary Robl

- | | |
|----------------------|------------------------|
| 1 stick butter | 1 c. onions, chopped |
| 1 c. flour | 1 c. carrots, sliced |
| ½ gal. water | 1 c. celery, sliced |
| 1 - 2 lbs. hamburger | 1 can tomatoes (diced) |
| 2 T. beef base | |

In large kettle, melt butter; add flour and make paste. Add water. Cook to thicken, stirring constantly. Adjust amount to volume of soup. In skillet, (continued)

brown hamburger. Drain. Transfer to kettle. Add beef base, onions, carrots, celery and tomatoes. Add any other frozen mixed vegetables, macaroni, spices, etc. to suit taste. I use some Tabasco and tomato juice and necessary water to thin. Leftovers may be frozen for later use.

MEATBALL STEW WITH WINTER VEGETABLES

Lorene Schartz

- | | |
|--|---|
| 2 medium potatoes (unpeeled),
cut into 1 inch pieces | 1/2 tsp. pepper |
| 2 medium carrots, peeled and
cut into 3/4 inch pieces | 1 recipe Seasoned Meatballs
(see recipe below) |
| 1 large onion, cut into wedges | 2 medium sweet potatoes or
yams, peeled and cut into 1
inch pieces (about 3 c.) |
| 2 T. instant beef bouillon
granules | 2 medium parsnips, peeled and
cut into 3/4 inch pieces |
| 1 bay leaf | 1 c. frozen peas |
| 1 1/2 tsp. dried thyme or oregano,
crushed | 1/3 c. flour |
| 1 tsp. dried rosemary or basil,
crushed | |

In a Dutch oven bring 4 1/2 c. water to boiling. Add potatoes, carrots, onion, bouillon granules, bay leaf, thyme or oregano, rosemary or basil and pepper. Return to boiling; reduce heat. Cover and simmer for 10 minutes. Meanwhile prepare Seasoned Meatballs. Add sweet potatoes and parsnips to the hot broth mixture. Add uncooked meatballs, a few at a time, to the hot broth mixture. Return to boiling; reduce heat. Cover and simmer about 15 minutes more or until vegetables are tender and meatballs are fully cooked. Stir in frozen peas. Stir together 1/2 cup cold water and the flour. Stir flour mixture into hot broth mixture. Cook and stir until thickened and bubbly. Cook and stir for 1 minute more. Ladle into soup bowls and serve. Makes 6 main dish servings.

Seasoned Meatballs:

- | | |
|------------------------------|-----------------------------|
| 1 lb. lean ground beef | 1 tsp. Worcestershire sauce |
| 1 egg (beaten) | 1/4 tsp. garlic salt |
| 1/2 c. fine dry bread crumbs | 1/8 tsp. pepper |
| 1 tsp. minced dried onion | |

In a medium mixing bowl combine egg, bread crumbs, onion, Worcestershire sauce, garlic salt and pepper. Add ground beef, mix well. Shape into 30 (1 inch thick) balls.

TODD'S CHILI*Todd Morgenstern***(Very good)**

- 1 - 2 lbs. hamburger
- 1 Onion (small)
- 1 can diced tomatoes
- Brown sugar (not too much)
- 2 T. chili seasoning

Tomato juice for added liquid
 Beans (pinto, garbanzo, red
 kidney, butter beans, your
 choice)

In skillet, brown hamburger and onions. Drain. Place in large kettle. Add ingredients in order. Can use a combination of any of the above listed beans. Or add your own favorite varieties. Top each bowl with a bit of shredded cheese.

WILD RICE SOUP*Jeanie Strobl*

- 1 lb. ground beef or ground turkey
- 2 c. chopped celery
- 2 c. chopped onion
- 3 c. water
- 1 can chicken broth

- 1 can cream of mushroom soup
- 1 pkg. Uncle Ben's quick cooking (or regular) long grain wild rice
- 5 cooked bacon strips (optional)

Brown ground beef OR turkey, onion and celery together in skillet. Drain and put in a large pot to continue. Add all other ingredients(except optional bacon) to pot and bring to a boil. Simmer 5-10 minutes or until rice is tender.

Salads**APPLESAUCE SALAD***Marian Weathers***(Red Salad)**

- 1/2 c. red hots
- 2 c. boiling water
- 1 large or 2 small pkg. lemon Jello

- 1 303 can or 1 3/4 c. apple sauce

Dissolve 1/2 c. red hots in 2 cups boiling water. Stir until dissolved. Add lemon Jello and dissolve. Add one 303 can or 1 3/4 c. apple sauce. Pour 1/2 of this mixture in 6" x 9" pan. Place in refrigerator until set and firm. Leave other 1/2 mixture on cabinet until ready to use.

Salad Filling:

- 1 8 oz. pkg. cream cheese
- 1/2 c. salad dressing
- 1/2 c. chopped nuts
- 1/2 c. diced celery

Blend all ingredients. Spread over firm apple sauce mixture. Add remaining Jello mixture. Chill in refrigerator. 1 let the remaining Jello set

(continued)

up a little in the refrigerator before pouring it over cream cheese mixture. Place in refrigerator until set. Cut in squares and serve.

APPLESAUCE/PEACH JELLO

Marlene Ernsting

1 small pkg. lemon Jello
1½ c. boiling water
1 c. applesauce

1 c. sliced peaches(fresh is best)
½ c. chopped pecans

Dissolve Jello in boiling water. Stir in applesauce. Add sliced peaches and chopped nuts. Pour into dish of choice and place in refrigerator.

BETTY'S POTATO SALAD (Different from ordinary)

Betty Shields

6 or 7 potatoes (White the best)
1 or 2 bunches green onions
1 bunch radishes
4 or 5 hardboiled eggs

Miracle Whip
Salt and pepper to taste
Little sugar to taste

Peel potatoes, cut into medium pieces, cover with water and boil until tender. Remove from stove and drain. Crush or mash with a fork. Can be a little lumpy. Cut onions with a shears into small pieces.(Betty only uses the green part of the onion) Slice radishes. Shell and remove the white part of the hardboiled eggs. Use only the yellow yolk part. Mix potatoes, green onions, sliced radishes and hardboiled egg yolks (crushed with your fingers), salt, pepper and a little sugar if desired. Add Miracle Whip and mix. Don't add too much at one time. Finished potato salad should be a little more dry than too moist. Cover. Place in refrigerator until serving.

BROCCOLI SALAD

Sharla Thill

1 bunch broccoli cut up
10-12 slices cooked crisp/
crumbled bacon
½ c. grapes, halved
⅓ red onion, chopped

2 c. chopped celery
1 c. pecan pieces
1 c. mayonnaise
¼ c. sugar
3 T. vinegar

Mix first six ingredients. In separate bowl stir together the mayonnaise, sugar and vinegar. Toss vegetables with desired amount of dressing. Best if let set one hour or more.

Variation: 3 c. chopped broccoli, ½ c. red onion, ½ c. soaked raisins, ½ lb. bacon, sunflower seeds.

CABBAGE SLAW*Lorene Schartz*

1½ lbs. shredded cabbage
 1 tsp. salt
 ⅔ c. sugar

⅓ c. white vinegar
 1 c. whipped cream

Put cabbage in bowl. Mix together dressing ingredients and add desired amount to slaw.

CHICKEN SALAD*Lorene Schartz*

(Got this out of a book
 somewhere)

2½ c. diced cooked chicken
 4 bacon strips, cooked and
 crumbled
 1 can (8 ounces) sliced water
 chestnuts, drained
 ½ c. thinly sliced celery
 1 c. halved green grapes
 ¾ c. salad dressing or
 mayonnaise

1 to 2 T. dried parsley flakes
 2 tsp. finely minced onion
 1 tsp. lemon juice
 ¼ tsp. ground ginger
 Dash Worcestershire sauce
 Salt and pepper to taste

Combine chicken, bacon, water chestnuts, celery and grapes in a large bowl; set aside. In another bowl, whisk together remaining ingredients; add to salad and toss to coat. Chill until serving. Serve on lettuce or plain or with crackers or as sandwich filling.

CHINESE NAPA SALAD*Evelyn Klepper*

1 Napa (Chinese) cabbage.
 1 bell pepper
 8 - 10 green onions
 2 pkgs. chicken flavored Ramen
 noodles
 2 T. margarine or butter

½ c. sunflower seeds or
 slivered almonds
 1 c. oil
 ⅓ c. rice or red wine vinegar
 ¾ c. sugar
 salt and pepper

Chop cabbage, bell peppers and onions. Place in a sealed container. Brown broken noodles, margarine and seeds. Stir often. Sprinkle in flavor packets from the package of noodles. Heat until light brown. Store in a sealed container or baggie. Combine and shake well the oil, vinegar, sugar and salt and pepper. Mix all together just before serving. Alternative dressing; ½ c. oil, ¼ c. lemon juice and 2 T. sugar.

CRANBERRY SALAD*Betty Shields*

- 1 pkg. fresh cranberries
- 2 c. sugar
- 1 c. small marshmallows

- $\frac{3}{4}$ c. chopped nuts
- 1 c. whipping cream

Grind cranberries. Add sugar. Let stand in refrigerator covered overnight. Whip cream until stiff. Mix whipped cream, marshmallows and chopped nuts with cranberries and sugar. Store in refrigerator until served.

FRENCH SALAD DRESSING*Rosemary Robl*

- 1 can tomato soup
- $\frac{1}{3}$ c. cold water (Rinse out can)
- 1 c. vinegar
- $1\frac{1}{2}$ c. sugar
- 1 c. cooking oil

- $\frac{1}{2}$ T. salt
- $\frac{1}{4}$ tsp. paprika
- 1 T. Worcestershire sauce
- 1 small clove garlic (optional)

Blend all ingredients except garlic clove. Place in jar for later use. Put garlic clove in jar for flavor if desired.

HAWAIIAN CHICKEN SALAD*Lorene Schartz*

- $2\frac{1}{2}$ c. chicken, cooked ($\frac{1}{2}$ inch cubes)
- 1 14 oz. can pineapple tidbits, drained
- 1 c. celery ($\frac{1}{2}$ inch cubes)

- 3 T. salad oil
- 2 T. lemon juice
- $\frac{1}{4}$ tsp. salt
- 5 T. mayonnaise
- $\frac{1}{4}$ c. almonds, slivered

Combine chicken, pineapple and celery. Mix salad oil, salt and lemon juice; marinade.

LEMON JELLO SALAD*Betty Shields*

- 1 small box lemon Jello
- 1 c. boiling water
- 1 regular size can crushed pineapple well drained
- 1 c. reserved juice from pineapple
- 6-8 c. small marshmallows

- $\frac{1}{2}$ c. chopped nuts (Use nut grinder is best)
- Topping:
- $\frac{1}{2}$ c. salad dressing
- $\frac{1}{2}$ pint whipped cream
- 1 pkg. grated cheddar cheese

Dissolve Jello in 1 cup boiling water. Drain juice from 1 can crushed pineapple. Reserve one cup juice and put into medium sauce pan. Heat and melt the marshmallows in the pineapple juice. Add 1 cup drained pineapple and $\frac{1}{2}$ cup chopped nuts. Mix with dissolved Jello. Pour into

(continued)

rectangular shallow dish. Place in refrigerator and let set until firm. Mix salad dressing, whipped cream and grated cheese. Spread over firm Jello mixture like you are frosting a cake. Return to refrigerator until served.

LETTUCE AND TOMATO SALAD (Great Dressing)

Lorene Schartz

- | | |
|------------------------|----------------------------|
| 1 c. miracle whip | 1/2 c. catsup |
| 1/2 c. French dressing | Lettuce and fresh tomatoes |

Mix together first three ingredients. Add vinegar, sugar, salt and pepper to taste. Add milk to thin if necessary. Put cut pieces of lettuce and tomatoes in salad bowl. Add desired amount of dressing and mix. Less is better than more.

MARINATED CARROTS

Rosemary Robl

- | | |
|--|-----------------------------|
| 5 c. sliced fresh carrots
(crosswise) | 3/4 c. vinegar |
| 1 medium sweet onion | 1 tsp. prepared mustard |
| 1 small green pepper | 1 tsp. Worcestershire sauce |
| 1 can Tomato soup | 1 tsp. salt |
| 1/2 c. salad oil | 1 tsp. pepper |
| | 1 c. sugar |

Cook carrots in water until tender (do not overcook). Drain and cool. Slice onion and pepper crosswise in rounds. Layer in dish with carrots. Mix all other ingredients. Pour over vegetables. Store covered in refrigerator for 12 hours or more. Will keep a week or more. Good side dish.

MARLENE'S PASTA SALAD

Marlene Ernsting

- | | |
|---|---|
| 3/4 lb. cooked corkscrew
pasta(rotini) colorful or plain | 3 green onions cut 1/4 inch
slices |
| 3 T. olive oil or Italian Dressing | 1 c. Ranch Dressing (Less or
more as needed) |
| 1 c. cutup broccoli | 1/4 tsp. curry powder (More if
desired) |
| 1/3 c. sliced radishes | Optional: 1 can cooked carrots
or fresh cooked |
| 1 red or green pepper cut in
slices (or adjust to taste) | |
| 2 medium zucchini cut in 1/4
inch slices or desired size | |

Cook corkscrew pasta, drain. Toss with 3 T. olive oil or marinate overnight in like amount Italian Dressing. Add broccoli, radishes, red or green pepper, zucchini and green onions. Add Ranch Dressing and curry powder. Refrigerate until served.

MODELLE JELLO SALAD
(Good at Christmas)*Modelle Copenhaver*

- 1 lg. pkg. raspberry or cherry Jello
- 2 c. boiling water
- 1 lg. can crushed pineapple with juice
- 1 lg. can whole cranberry sauce

- 1 c. chopped celery
- 1 c. red seedless grapes(halved or quartered) can use green grapes
- $\frac{3}{4}$ c. cut or chopped walnuts or pecans

Mix together as any gelatin salad. Put in refrigerator until firm.

MOTHER'S CHICKEN SALAD*Beulah Murray*

- 8 c. diced cooked chicken boned
- 4 c. diced celery
- 8 eggs, hard-boiled and cut-fine

- $\frac{3}{4}$ cup chopped olives(optional)
- 2 c. salad dressing
- salt and pepper to taste

Toss all ingredients together, except salad dressing. Add dressing after it is tossed. Chill and serve on lettuce leaf. Makes a lot. Go easy with the salad dressing until it is the texture you desire.

PASTA SALAD*Ginger Thill*

- $\frac{3}{4}$ c. Red wine vinegar
- $\frac{1}{2}$ c. vegetable oil
- 1 tsp. salt
- 1 c. sugar
- 1 T. water

- 16 oz. pasta (spiral)
- 2-3 carrots
- cucumber ($\frac{1}{2}$ of large)
- red onion

Boil vinegar, oil, salt, sugar and water to dissolve sugar. Pour over above listed ingredients or use any vegetables you like.

PEA SALAD*Cindy Schartz*

- Lettuce (torn)
- Green pepper (Chopped)
- Onion (chopped)
- 1 pkg. frozen peas (uncooked)

- Grated cheddar cheese
- Bacon bits (Bac-O's)
- 2 - 3 T. miracle whip
- 2 T. sugar

Layer torn lettuce, green pepper and onion (2 layers). Mix miracle whip and sugar. Spoon over top of lettuce. Then sprinkle peas, grated cheese and bacon bits over top. Cover with foil. Refrigerate until ready to use.

PINEAPPLE RICE DELIGHT

Sharla Thill

1 $\frac{2}{3}$ c. undrained crushed
pineapple
1 $\frac{1}{2}$ c. cooked minute rice
 $\frac{1}{2}$ c. sugar

1 T. cornstarch
1 c. whipping cream
 $\frac{1}{8}$ tsp. salt

Combine pineapple, sugar and cornstarch and cook until boils and thickens. Stir constantly. COOL. Whip cream until stiff. Fold into pineapple and rice mixture. Refrigerate.

THREE BEAN SALAD

Mary Ann Madden

1 can yellow wax beans drained
1 can cut green beans drained
1 can kidney beans drained
 $\frac{1}{2}$ of one green pepper chopped
 $\frac{1}{2}$ of one onion chopped
dressing:

$\frac{1}{2}$ c. sugar
 $\frac{1}{2}$ c. vinegar
 $\frac{1}{2}$ c. salad oil
1 tsp. salt
 $\frac{1}{2}$ tsp. pepper

Mix three beans, pepper and onion in bowl that can be covered. Mix sugar, vinegar, salad oil, salt and pepper together. Pour over beans and let set in refrigerator covered overnight.

Vegetables

BREADED SQUASH

Unknown

2 or 3 yellow summer squash
(Not too mature)
Butter and cooking oil
Cracker crumbs mixed with
some flour (more flour than
cracker crumbs)

1 egg
Little milk
Salt and pepper to taste

Wash squash. Cut crosswise into rounds about $\frac{1}{4}$ inch thick. Beat egg and milk together. Put butter and cooking oil in Teflon skillet. (or whatever oil you want to use) Heat to medium hot. Dip squash rounds in egg and milk mixture and coat with cracker crumb+flour mixture. Place single depth in hot cooking oil. Salt and pepper to taste. Brown one side and then turn to brown the other side. It is best to stay close by and keep an eye on them as the browning takes place pretty quickly sometimes.

CREAMED CORN
(Good for potlucks)*Rosemary Robl*

- 1 sack frozen corn
- 8 oz. Philadelphia cream cheese
- 1 stick oleo (I use 1/2 stick)

- 1/3 to 1/2 c. sugar
- 1/3 c. cream (Adjust according to taste and amount preparing)

Cook corn. Mix cheese, oleo, sugar, cream. Bring to a boil. (Watch it.) Mix with corn. Put in medium oven for a while. Salt and pepper to taste.

CROCK POT BEANS*Marlene Ernsting*

- 1/2 lb. or 1 lb. ground beef
- 3/4 lb. bacon (cut into small pieces)
- 1 c. chopped onion
- 2 1 lb. 15 oz. can pork & beans
- 1 lb. can kidney beans (drained)
- 1 lb. can butter lima beans (drained)

- 1 c. catsup
- 1/4 c. brown sugar
- 1 T. liquid smoke
- 3 T. white vinegar
- 1 tsp. salt
- 1 tsp. pepper

Brown meat. Drain and put in crock pot. Brown bacon and onion. Put these and all other ingredients in crock pot. Cook 4 to 6 hours. Can be adjusted to taste and varieties of beans.

LORENE SCALLOPED POTATOES
(Man Food)*Lorene Schartz*

- 5 or 6 medium white potatoes
- Butter
- Flour
- Salt & pepper to taste
- American cheese slices

- Cheddar cheese shredded or marble cheese shredded
- Milk (Enough to just cover potatoes)

Peel and slice potatoes pretty thin or however you like. (I use an old Mouli-Julienne.) Grease a casserole dish. Layer sliced potatoes. Dot each layer with butter. Sprinkle with flour, salt and pepper. Break American cheese slices into pieces and place on layer of potatoes. More potatoes for next layer. Repeat butter, flour, salt and pepper. Pour milk over top to just cover potatoes. Place in 350° oven. I put a lid on for first 15-20 minutes. Remove lid, continue until potatoes are tender. Sometimes have to push potatoes down into milk during cooking time to keep them from drying and browning too much. Remove from oven. Sprinkle generously with shredded cheese of choice. Return to oven just until cheese is melted.

OKRA PATTIES

Isabelle Birzer

1 lb. okra (tender)
4 slices crisp bacon
2 small fresh tomatoes
1 tsp. onion

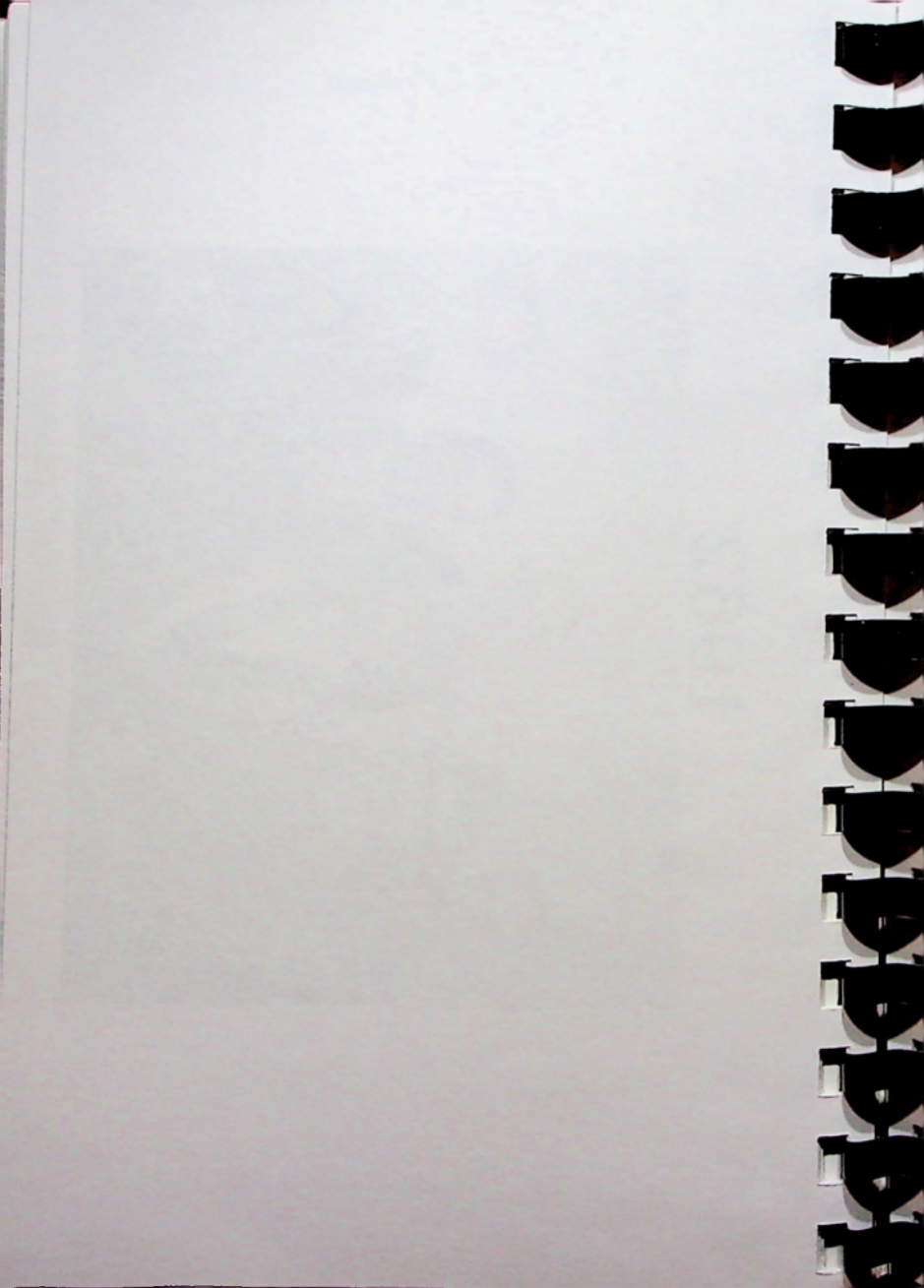
1 medium green pepper
3 eggs
3 T. flour
1/2 tsp. salt

Slice okra crosswise. Break bacon into pieces. Dice tomatoes. Cut green pepper and onion into diced pieces. Mix okra, bacon, tomatoes, green pepper, onion, eggs, flour and seasoning together. Shape into patties. Brown in oil or shortening in a skillet. Watch all the time while cooking.

Recipe Favorites

1962





Main Dishes & Casseroles

Main Dishes

BREAST OF OZARK

(Pat's International
CookBook)

Patricia Lukowitch

- | | |
|--|--|
| 2 chicken breasts split | 1/2 c. half-and-half or top milk |
| 1/3 c. butter | 1/4 tsp. paprika |
| 1/2 lb. sliced mushrooms. Fresh is best. | 1/2 tsp. monosodium glutamate (optional) |
| 3 T. flour | salt and pepper to taste |
| 2/3 c. chicken stock or 2/3 c. water mixed with 2 bouillon cubes | |

In a cast iron skillet or electric skillet melt 1/3 c. butter and heat until it begins to sizzle. Clean, dry and split two plump chicken breasts. Sauté in butter until golden brown. Then remove to platter. Wash and slice 1/2 lb. mushrooms. (Canned mushrooms can be substituted.) Sauté mushrooms in butter for about 5 minutes. Then add 3 T. flour to skillet and mix with melted fat and juices. (Instead of this, add 1 can cream of mushroom soup and continue.) Into the mushrooms and flour stir 2/3 c. stock and 1/2 c. half-and-half or top milk. (2/3 c. water mixed with 2 bouillon cubes can be substituted for the stock.) Stir constantly over heat until mixture thickens. Season with 1/4 tsp. paprika, salt and pepper to taste. (I remove sauce from skillet if it is cast iron and put in another Teflon pan or stainless steel pan to continue. (It picks up the taste of the iron skillet.) Add chicken, cover, and allow to simmer slowly for about 45 minutes or until chicken is tender. Serve over cooked noodles. Good with steamed carrots and fried apples.

GOLDEN CORN STUFFING

BAKE

(Easy and Good)

- | | |
|---|--|
| 1 can (10 3/4 oz.) Campbell's Golden Corn Soup | 4 skinless, boneless chicken breast halves |
| 1/4 c. each finely chopped celery and onion | 1 T. packed brown sugar |
| 1 1/2 c. Pepperidge Farm herb Seasoned Stuffing | 1 T. margarine, melted |
| | 1 tsp. spicy brown mustard |

Combine soup, celery, onion and stuffing. In 9" greased pie plate (or other ovenproof dish), spoon stuffing mixture. Arrange chicken over stuffing mixture; press lightly into stuffing. Combine sugar, margarine

(continued)

and mustard; spread evenly over chicken. Bake at 400° F. 25 min. or until chicken is no longer pink. 4 servings.

MEXICAN CORNBREAD

Kelvin Schartz

1 c. yellow cornmeal
1 c. milk
2 beaten eggs
¾ tsp. salt
½ tsp. soda
⅓ c. oil

1 can cream of corn
1 lb. hamburger or use beans
1 onion
1 lb. grated cheese
4 jalapeño peppers

Mix together cornmeal, milk, eggs, salt, soda, oil and cream of corn, set aside. Sauté hamburger. Chop onions and jalapeño peppers. To bake, grease a large cast iron skillet and heat. Sprinkle with corn meal and then cool slightly. Pour half of cornmeal batter in skillet. Sprinkle cheese, then hamburger, then onion and peppers. Top with remaining batter. Bake at 350° for 45 - 50 minutes.

MEXICAN RICE

Kim Morgenstern

(Good with enchiladas or tacos)

1 small green pepper, diced
1 small onion, chopped
1 T. oil
1 pkg. 10 oz. corn (thawed)

1 c. mild salsa
1 c. chicken broth
1½ c. minute rice
¼ c. shredded cheddar cheese

Cook and stir pepper and onions in hot oil until tender but not brown. Add corn, salsa and broth. Bring to boil, stir in uncooked minute rice, cover. Remove from heat. Let stand for 5 minutes. Add cheese, fluff with fork.

ORIENTAL CHICKEN RICE SALAD

Florene Isern

2½ c. chicken broth(or 1 can chicken broth plus water to make 2½ c.)
1 c. regular rice
½ c. vegetable oil
2 T. soy sauce
½ tsp. salt
2 T. toasted sesame seeds (optional)

2 c. diced cooked chicken or turkey
¼ lb. fresh bean sprouts
¼ lb. fresh mushrooms, sliced
4 green onions with tops, sliced
1 jar (2 oz.) sliced or diced pimientos, drained

Cook rice in chicken broth until liquid is absorbed and rice is tender. Transfer to large bowl. Combine oil, soy sauce, salt and, if desired,

(continued)

sesame seeds. Mix well. Stir into hot cooked rice. Cover and chill. Stir in remaining ingredients, chill well. Makes 6 main dish servings.

SPAGHETTI SAUCE

Leonora Tipton

(Adjust to Taste)

6 T. oil (salad or olive)
salt, pepper, Oregano to Taste
1/4 lb. sausage
3/4 lb. hamburger
1/4 c. onion chopped
1/4 c. celery chopped

garlic salt or 1 pod garlic
2 cans tomato sauce
1 can tomato soup
1 T. Worcestershire
Bay leaf or parsley if desired

Brown onions in oil and add hamburger and sausage, continue browning 5 or 10 minutes. Remove excess grease after browning. Add tomato sauce, soup and seasonings. Simmer 1 1/2 to 2 hrs. Adjust to taste. Serve on cooked spaghetti. I make it with just hamburger. I use tomato juice to thin. I adjust seasonings to taste. Be creative. Freeze excess in quart plastic bags for future use.

Casseroles

"OLD" CHICKEN CASSEROLE

Kathy Ricker

4 lb. hen
1 small onion, minced
2 eggs, well beaten
6 c. chicken broth

1 1/2 c. celery chopped
1/2 tsp. pepper
1 c. mushroom soup
4 c. cracker crumbs

Cook chicken in enough water to make 6 cups of broth. Bone and cut chicken into small pieces. Mix all ingredients together except, 1 cup of the cracker crumbs. Pour into long greased casserole pan and bake at 350° for about 45 minutes. Put remaining one cup of crumbs over top of casserole and dot with butter. Continue to bake until browned. Serves about 20. Kathy said this is an old, old recipe.

CHICKEN NORMANDY**Crust:****1 package(8 oz) Seasoned****Bread Stuffing Mix****1/2 cup butter, melted****1 cup water****Filling:****2 1/2 c. cooked chicken, diced****1/2 c. chopped onion****1/2 c. chopped celery****1/2 c. mayonnaise or salad dressing****1 tsp. salt****2 eggs****1 1/2 c. milk****Topping:****1 (10 3/4 oz.) can cream of mushroom soup, undiluted****1 c. shredded Cheddar cheese**

The day before serving, combine crust ingredients, mix lightly. Spread half of crust mixture in buttered 13 by 9 inch pan. Combine chicken, onion, celery, mayonnaise and salt. Spread over crust, top with remaining crust mixture. Beat together eggs and milk, pour over crust. Cover with foil and refrigerate overnight(or freeze for future use). An hour before cooking, remove from refrigerator(or thaw if frozen). Spread soup on top. Bake at 325 degrees for 40 minutes. Sprinkle with cheese. Bake 10 minutes more. Makes 12 servings.

CHICKEN SPAGHETTI*Modelle Copenhagen***1 chicken, cooked and deboned****1 12 oz. pkg. cut spaghetti****1 med. onion, chopped****1 large green pepper, chopped****1 c. chopped celery****1 med. can pimento****1 sm. can chopped mushrooms****1 303 can chopped tomatoes****2 c. milk****4 T. flour**

In 1/2 c. oil, cook onion, celery, pepper and mushrooms until crisp tender. Add flour, salt, pepper to taste. Add milk. Stir into thick gravy. Add tomatoes. Combine this with spaghetti, diced chicken and stock. Mix well. Place in casserole (enough for two casseroles). Cover with grated cheddar cheese. Bake 350° for 35-40 minutes or until very hot. Freezes well. Makes a lot.

**EGG SAUSAGE
CASSEROLE***Gt Bend Tribune***1 lb. sausage****6 eggs****2 c. milk****1 tsp. ground mustard****2 slices white bread, cubed****1 c. cheddar cheese, grated**

Brown and drain sausage. Beat eggs. Add sausage, milk, mustard, cubed bread and grated cheese. Pour into greased 9" x 9" pan and refrigerate overnight. Bake at 350° for minutes.

FERN'S SQUASH CASSEROLE

Pebble Jo Brown

6 c. yellow squash
 1/4 c. chopped onion
 1 c. Cream of Chicken soup
 1 c. sour cream

1 c. coarse shredded carrots
 1 c. herb stuffing (not croutons)
 1/2 c. melted butter

Cook unpeeled and sliced squash and onions in boiling water for 5 minutes. Combine soup and sour cream. Stir in carrots. Fold in squash and onions. Combine stuffing mix and butter. Spread 1/2 of stuffing mix in bottom of 12 x 7 x 2 baking dish. Spoon in vegetable mix. Sprinkle remaining stuffing mix over all. Bake 25 - 30 minutes at 350°.

LASAGNE

Sharla Thill

1 lb. hamburger
 1 clove garlic or 1/8 tsp. instant
 garlic
 1 T. dried crushed basil
 1 1/2 tsp. salt
 1 can tomatoes (1 lb.) or 2 cups
 2 6 oz. cans tomato paste
 10 lasagne noodles (2 pkgs.)

3 c. cream style cottage cheese
 1/2 c. grated Parmesan
 2 beaten eggs
 1 tsp. salt
 1/2 tsp. pepper
 1 lb. mozzarella cheese (2 pkgs.
 sliced pieces enough)

Brown meat. Drain. Add next five ingredients. Simmer 30 minutes. Cook noodles separate. Add oil to water to keep from sticking together. Combine remaining ingredients except mozzarella. Layer noodles on bottom, 1/2 of cottage cheese filling, 1/2 of mozzarella, 1/2 of meat sauce. Repeat. End up with meat on top. Bake 30 minutes at 375°. Let stand 10 minutes to set up. Left overs may be frozen.

MEXICAN CHICKEN (Shawn's Chicken)

Shawn Schartz

1 Chicken (boiled and chopped)
 1 Onion (chopped)
 1 8 oz. pkg. Tortilla chips
 (broken)
 1 1/2 c. grated Cheddar cheese

1 can Cream of Mushroom Soup
 1 can Cream of Chicken Soup
 1 c. chicken broth
 1 c. diced tomatoes and green
 chilies or Ro-Tel tomatoes

Cook chicken in salted water, cut into small pieces. Put layer of chicken in bottom of greased pan. Put in layers, onion, chips. Repeat again. Mix soups, broth and tomatoes. Pour over mixture, in between each layer. Bake at 350° for 30 minutes or until hot. (Put lid on for first 20 min. or so). Add cheese on top, put back in oven only until cheese melts.

OKIE CHICKIE*Patricia Lukowitch*

- 1 pkg. spaghetti 8 oz.
- 1 small onion, minced
- 2 T. butter
- 4 pimientos, minced (small jar)
- 1 green pepper, chopped
- 1 c. cooked, chopped chicken
OR
- 4 boneless chicken breasts,
boiled, chopped

- 1/2 can mushrooms, drained
(small jar)
- 3 1/2 c. tomatoes, drained (2 cans
peeled tomatoes)
- 1/4 tsp. black pepper
- 1/2 c. grated cheese for top of
casserole
- "Frontier Sauce" Recipe below

Cook spaghetti, sauté onion in butter until lightly brown, then add all remaining ingredients. Add to spaghetti and mix lightly, turn into a greased baking dish and cover with "Frontier Sauce". Sprinkle grated cheese over top and bake covered 30-40 minutes at 350°. Serves 8 people and is a meal in itself, with a green salad and garlic bread.

Frontier Sauce:

- | | |
|-------------------------------|---------------------------------|
| 3 T. flour | 1/2 tsp. paprika |
| 2 T. butter | Dash Tabasco |
| 1/2 tsp. salt | 3/4 c. tomato juice |
| 2 T. heavy cream (milk works) | 1/4 c. reserved mushroom liquid |

Stir flour into melted butter, add seasonings and Tabasco. Add juices and cook 5 minutes or until smooth and thick. Add cream and blend. One cup of chicken stock can be added if needed.

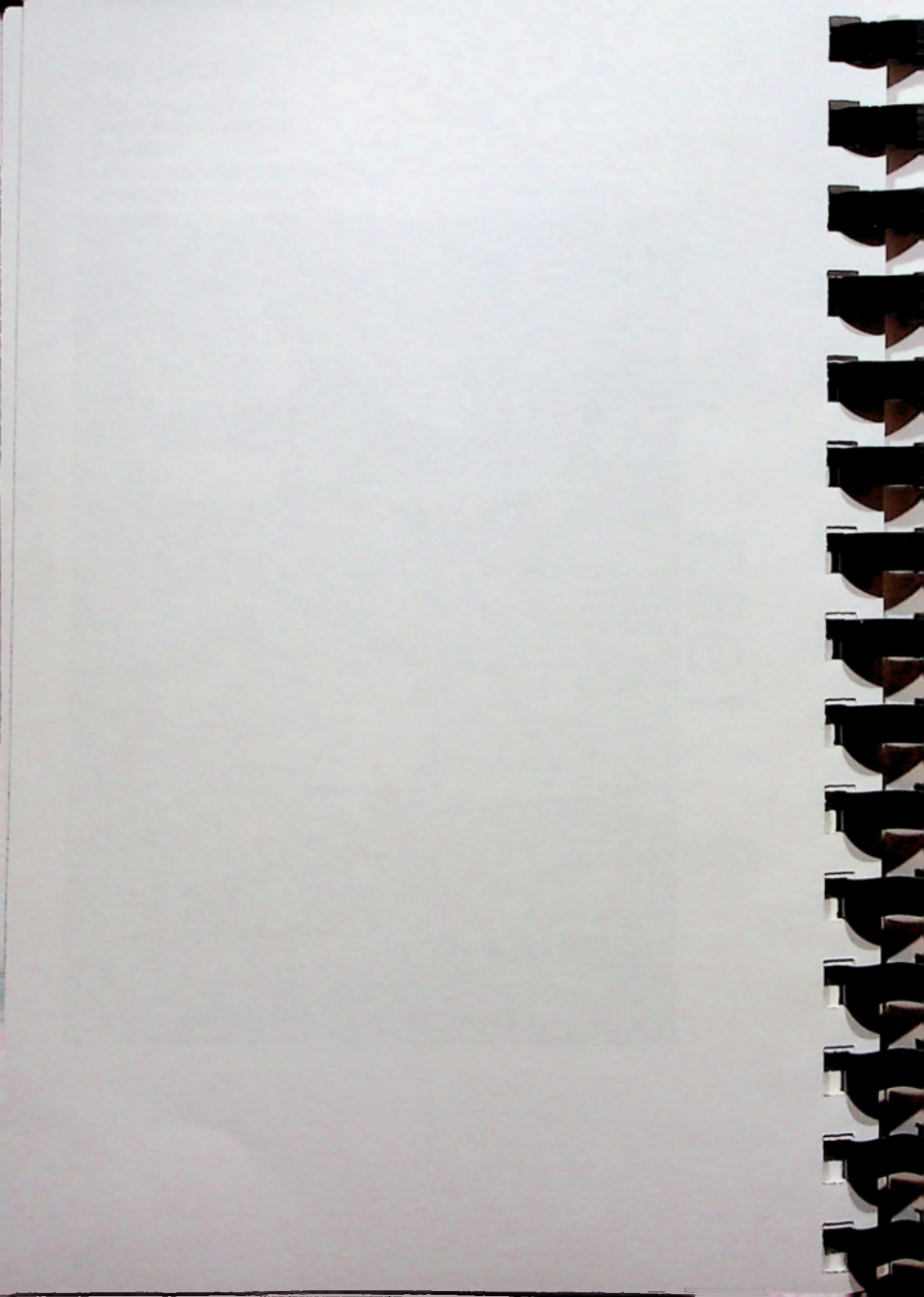
TAMALE PIE*Marianne Moore*

- | | |
|----------------------------|----------------------------|
| 1 1/2 lb. hamburger | 1 c. Mexicorn |
| Taco Seasoning | 1 pkg. Jiffy cornbread |
| 1 c. fire roasted tomatoes | 1 c. grated cheddar cheese |
| 1 c. salsa | |

Cook hamburger. Mix with Taco seasoning, tomatoes, salsa and Mexicorn. Put in casserole dish. Top with Jiffy cornbread, prepared per package directions, mixed with grated cheddar cheese. Bake in 375° oven for 15-20 minutes.

1982





Meat, Poultry & Seafood

Meat

BAKED STEAK

Toni Aistrup

2 short cut steaks(Or as many
as you want to make)
2 T. oil to brown in skillet
Flour to coat steaks

Salt and Pepper to taste
Approx 2 T. flour for gravy
thickening

Heat oil in cast iron skillet. Coat steaks with flour, salt and pepper. Rub flour into steaks coating them well. Brown steaks quickly in pretty hot skillet. Remove and place in roaster. Add flour to the oil in skillet and stir (watching constantly) until pretty brown. Add water and stir until thickened. Make it pretty thin as it will thicken while baking. Use as much flour as you think you need to make the amount you want. Season with salt and pepper to taste. Pour over steaks in roaster. Bake in 325° to 350° oven for approx. 20 minutes or until tender. These are delicious.

CHRIS'S STEAK & BAKED POTATO

Chris Schartz

Any steak you want.
Charcoal fire

Baking potatoes

Chris said he only makes steaks and baked potatoes or goes looking for the nearest eatery on the way to where ever he is going. (SONIC? PERHAPS?) He and his dad would work well together. A good steak can't be beat.

MEAT LOAF

Lorene Schartz

2 lb. hamburger
½ c. quick oats
½ c. chopped onion (adjust to
taste)

1 8 oz. can tomato sauce
½ c. milk approx. (just enough
to make loaf firm but not
runny) salt & pepper to taste

Mix hamburger, oats, chopped onion, ½ of tomato sauce, milk and salt /pepper. Shape into loaf. Place in baking pan. Pour enough water around meat to depth of approx. ¼" to ½". Bake uncovered approx. 1 hr. or until done. Remove from oven and spread remaining tomato sauce over top of meat loaf like a frosting. Return to oven for a few more minutes until slightly dry. Slice leftover cold meat loaf. Makes great meat loaf sandwiches.

MEATBALLS**(Good for a crowd)***Sharla Thill*

2 lbs. hamburger
 1 egg
 1 c. oatmeal
 5 oz. can evaporated milk
 1/2 chopped onion

1 tsp. chili powder
 1/4 tsp. garlic powder
 1 tsp. salt
 1/4 tsp. pepper

Combine ingredients, mix and the brown meatballs slowly in a skillet. Put meatballs in a casserole dish of sufficient size.

Meatballs Sauce:

1/4 c. chopped onion
 3/4 c. brown sugar

1 c. ketchup
 1/4 tsp. garlic powder

Mix sauce ingredients, heat in sauce pan and pour over meatballs. Bake 350° for 45 minutes. Serve over rice or alone as the main dish. I double sauce recipe (you can get by with one) but I like more sauce. Add little water to thin if desired.

Poultry**CHICKEN & DRESSING****(No real recipe-but here goes)***Lorene Schartz*

1 baking hen (At least 3 1/2 lbs)
 8 oz. pkg. bread stuffing
 mix (Add plain dry bread
 broken into small pieces, as
 desired)
 1/4 to 1/2 c. chopped onion
 1/2 c. cut up celery
 1 or 2 eggs
 salt and pepper to taste
 1 T. sugar (approximately)

2 c. chicken broth or stock from
 a boiled chicken
 Milk (Enough to make the right
 consistency. Don't get too thin)
 1/2 c. slivered almonds if desired
 Add cooked, cut up chicken
 giblets if desired
 enough to make the right
 consistency)

I honestly don't have a recipe for this. If you want more, just double up ingredients or IMPROVISE: This is just a guideline. This can also be used as a casserole with pieces of cooked cutup chicken mixed in. Wash and pat chicken dry with paper towels. Rub skin of chicken with shortening. Mix all ingredients for dressing together. Add more liquid, if it is too dry. Don't overdo the liquid. You can always add more but you can't take it out. Stuff cavity of chicken with as much dressing mix as it takes to fill it. Wrap chicken in aluminum foil, sealing tightly to keep moisture inside. Place in roaster pan and bake in 325° oven until tender. The time depends on the size of the chicken. Make sure it is completely cooked done to avoid food poisoning. Approx 1 or 1 1/2 hours is a guideline. The leg of the chicken should move easily back and forth. The

(continued)

balance of the dressing mix can be wrapped in aluminum foil and put in with the chicken at one end of the roaster for approx. one hour or can be cooked in oven in separate dish, covered with aluminum foil at first but removed towards the end to slightly dry and brown. Use juice and drippings from chicken to make gravy. You may add a can of chicken broth or whatever it takes to make enough liquid. Boil and thicken with flour paste. This whole procedure is all s matter of taste. ANY QUESTIONS??

LORENE'S FRIED CHICKEN (Secret-Listening to the sound frying)

Lorene Schartz

1 2 to 2½ lb. frying chicken
Crisco to fry it in

Flour to coat
salt and pepper to taste

Cut chicken into pieces Lorene's way. Learned from my mother. Put enough Crisco in electric skillet(or whatever pan you want to use) and heat to pretty hot. Get a brown paper bag or a container you can seal.(I have one I use and let it dry after coating chicken and then use it the next time) Put enough flour in bag to coat chicken. Salt pieces and put into bag. Close and shake to coat. Arrange chicken pieces in skillet. Sprinkle with pepper. Place lid on skillet. Fry until it sounds like it is brown or whenever you think.(The sound is important to me.) Turn pieces over in fry pan and brown the other side. When done, remove and place on paper towels to absorb excess oil. The grandkids love it.

Seafood

CRAB SALAD (Good party food)

Marlene Ernsting

1 lb. imitation crab (cut)
1 c. mayonnaise
1 8 oz. sour cream
1 c. chopped celery
1 c. chopped black olives

2 T. Horseradish
½ medium onion
1 tsp. lemon fish seasoning(Or
McCormick Lemon Herb
Seasoning)

Mix all ingredients together and refrigerate until served.

Recipe Favorites

1989



Breads & Rolls

Breads

BEER BREAD

STRES, INC.

(Memories of Good Times)

3 c. (self-rising) flour
5 T. sugar

Dash of salt
12 oz. beer

Mix ingredients together. Put in greased loaf pan. Let sit for 20 minutes. Bake 350° oven for 1 hour. Brush top with butter.

GRAMMA'S APPLE KUCHEN

Frances Schartz

(Coffee Cake Yeast)

One recipe Elaine's Sweet
Dough or any yeast dough you
like.

1 c. heavy cream (Old is better
than fresh)

$\frac{3}{4}$ c. sugar approx.

5 or 6 apples or whatever you
need. Jonathans are best.

Cinnamon sugar

Powdered sugar for frosting

Milk for frosting

Make sweet dough. Cover to rise. Mix cream, room temperature is best, with sugar. Stir with a spoon until thickens. Add more sugar, if needed. Prepare cinnamon sugar by mixing 3 parts sugar to 1 part cinnamon. Put in a shaker to sprinkle. Roll dough fairly thin to fit whatever pan you choose. Pizza pans work good. Place rolled dough in greased pan. Spread with the cream/sugar mixture. Use the back of a spoon to spread around over top so it isn't too thick. Let rise until double in bulk. Meanwhile, peel apples. Core and cut into slices fairly thin. Press apple slices into raised dough at a slight angle following the shape of the pan. Drizzle some of the cream/sugar mixture over top of apples. Don't over do it. Sprinkle with cinnamon sugar. Bake at 400° until lightly browned. Approx 12-15 minutes. Make frosting fairly thin and drizzle from spoon in thin strings over top of warm kuchen. Serve warm or freezes well. HINT: This takes quite awhile, so don't have plans to go anywhere.

LORENE'S WAFFLES

Lorene Schartz

(Great for Supper)

2 c. sifted flour
3 tsp. baking powder
 $\frac{1}{2}$ tsp. salt
2 T. sugar
2 eggs

$1\frac{1}{2}$ c. milk(I replace $\frac{1}{2}$ c. of the
milk with buttermilk)

4 T. melted Crisco(Can use olive
oil)

Sift dry ingredients together. Beat eggs with milk. Add flour mixture to eggs and milk. Beat until well mixed. Add melted Crisco or olive oil.

(continued)

Beat. Add milk to thin if needed. Cook in preheated waffle iron until golden brown.

OATMEAL PANCAKES

Susan Curtiss

- | | |
|-------------------|--------------------|
| 1½ c. rolled oats | 1 tsp. baking soda |
| 2 c. buttermilk | 1 tsp. salt |
| ½ c. sifted flour | 2 eggs, beaten |
| 1 tsp. sugar | |

Mix oats and buttermilk. Beat in next 5 ingredients. This is a thin batter, right for pancakes. Makes 12-4" pancakes.

OATMEAL SHORTCAKES

George Martin

- | | |
|-------------------------|-------------------------|
| 2 c. flour | 1 stick butter |
| ½ c. packed brown sugar | ½ c. old fashioned oats |
| 1 T. baking powder | ⅔ c. milk |
| ½ tsp. salt | |

Mix flour, brown sugar and salt together in large bowl. Cut in butter with a pastry cutter until the mixture takes on the look of coarse meal. Stir in thoroughly old fashioned oats. Add milk and stir unto a dough. Drop the dough on a greased baking sheet to form 6 biscuits, about 2½ inches in diameter. Sprinkle lightly with granulated sugar. Bake in a 425° oven for 20 minutes. Cool on a rack. Split them open and pile on the fruit and cream. You will love the texture and oaty flavor. These are particularly good with peaches and strawberries combined; or juicy plums.

PUMPKIN BREAD

Trisha Moulder

- | | |
|--------------------|----------------------|
| 3½ c. flour | 3 c. sugar |
| 2 tsp. baking soda | 1 c. vegetable oil |
| 1½ tsp. salt | 4 eggs |
| 2 tsp. cinnamon | ⅔ c. water |
| 1 tsp. nutmeg | 2 c. pumpkin (1 can) |

Sift dry ingredients together. Mix pumpkin, water, oil, eggs. Pour into dry mixture and mix well. Pour into two greased 9" x 5" x 3" loaf pans. Bake in 350° preheated oven 1 hr. and 15 minutes or until toothpick inserted in middle of loaf pan comes out clean. Cool before removing from the pans. Makes 2 loaves.

SHORTCAKE BISCUITS

(Column: Boiling Stones)

George Martin

- | | |
|--------------------|-----------------------|
| 2 c. flour | 4 T. butter |
| 1 T. baking powder | 1 egg |
| 1 T. sugar | $\frac{3}{4}$ c. milk |
| 1 tsp. salt | |

Sift together flour, baking powder, sugar and salt. Cut in butter. Beat egg. Add to it the milk. Mix well and add to dry ingredients. Stir dough and turn out onto a floured surface. Knead briefly to bring together; no more than 12 times. Pat down to $\frac{1}{2}$ inch thickness. Cut into rounds and bake in a hot oven, 425° from 12 to 15 minutes. Serve split sideways like a sandwich, with fruit in the middle and cream on top.

STRAWBERRY QUICK BREAD

Kim Morgenstern

- | | |
|--|--------------------------|
| 1 pkg. (10 oz. each) frozen strawberries, thawed | 2 c. sugar |
| 4 eggs | 1 tsp. salt |
| $1\frac{1}{4}$ c. vegetable oil | 1 tsp. soda |
| 3 c. flour | 1 tsp. red food coloring |

Mix strawberries, eggs and oil. Sift dry ingredients and add to strawberry mixture. Stir thoroughly. Pour into two greased and floured loaf pans. Bake in 350° oven for one hour or until bread tests done. Cool.

SUSAN'S PANCAKES

(Good)

Susan Curtiss

- | | |
|--------------------|---------------------|
| 2 c. flour | 1 T. sugar |
| 2 c. buttermilk | 2 eggs(well beaten) |
| 1 tsp. baking soda | 2 T. vegetable oil |

Sift together dry ingredients. Beat eggs and milk together. Add sifted dry ingredients to milk mixture. Beat. Add vegetable oil or olive oil. Beat. Thin with regular milk to desired consistency. Pour by large spoonfuls onto heated oiled skillet. Cook to desired brown.

Rolls

BUTTERMILK ROLLS

Ann Brown

- | | |
|-----------------|----------------------|
| 1 c. buttermilk | 3 c. flour |
| 3 T. butter | 1 pkg. yeast |
| 1/4 c. water | 1/2 tsp. salt |
| 1/4 c. sugar | 1/2 tsp. baking soda |

Heat first 4 ingredients to 120° to 130°. Stir buttermilk mixture into 1 c. flour, pkg. yeast, salt, soda. Beat. Stir in rest of flour. Grease, turn over. Let rise 20-30 min. Shape rolls. Let rise. Bake in moderately hot oven 10-12 minutes or until brown.

DALHART BLUEBERRY MUFFINS

Susan Curtiss

(Makes a lot)

- | | |
|-------------------|--------------------------|
| 3/4 c. shortening | 5 tsp. baking powder |
| 1 c. sugar | 1 tsp. salt |
| 3 eggs | 1 c. milk |
| 3 c. flour | 1 c. drained blueberries |

Cream shortening and sugar. Add eggs; one at a time. Beat well after each addition. Sift dry ingredients together, add and mix in. Add milk. Stir. Fold in blueberries. This mixture will store covered in refrigerator for 2 weeks. Always stir before using. Bake at 375°. Use greased muffin pans or can use cupcake papers. Bake until golden brown and finger won't leave imprint. Approx. 12 minutes.

ISABEL'S KOLACHES

Isabel Birzer

(Takes a whole day to make)

- | | |
|---------------|----------------------|
| 2 pkgs. yeast | 2 tsp. salt |
| 1/2 c. lard | 8 c. flour (approx.) |
| 1/2 c. sugar | 1 1/2 c. milk |
| 2 eggs | 1/2 c. half & half |

Dissolve yeast in little warm water. Warm milk and half & half in saucepan with sugar until lukewarm. Remove from burner. Add beaten eggs. Melt lard to lukewarm. Add lard to milk and eggs. Add salt and 4 cups flour to make a soupy dough. Add dissolved yeast. Beat well. Add enough flour to make a stiff dough. Let raise until nice and high or about 1 1/2 hours. Cut off pieces and form balls. Lay on a little flour on the table. Start to fill the ones you make first and so on. Mix oleo and lard. Melt in a pan. Brush bottom of pan. After they raise, brush rolls again with melted oleo and lard. Sprinkle with topping mixture. Bake 375°

(continued)

oven approx. 25-30 minutes. Topping Mixture: 1 c. sugar, 1 c. flour and 1 stick oleo. (Use a little more sugar than flour) Mix together until approx. the size of peas. **FILLED ROLLS:** Make rolls as above. When raised a little, press a depression in the center and fill with apricot mixture. Bake as above and after baking, frost around the fruit center with any confectioners sugar frosting. To make the filling: Simmer 1 package dried apricots, chopped, in water to cover until soft and tender. Add sugar to sweeten to taste. Isabel told me to save money, to open a can of peaches, drain, cut into small pieces and add to the cooked apricots. This works good and is really better than straight apricots. These take a lot of time, but they are good. Once again. Practice!! This recipe may seem a little mixed up, but this how Isabel told me. It works. The crumb topped rolls and the fruit filled rolls are two completely separate type rolls.

PARKER HOUSE ROLLS (Pat's Rolls - A Favorite)

Aunt Ruby Rush

1 c. scalded milk
4 T. shortening
4 T. sugar
1 tsp. salt
1 package yeast
1/4 c. warm water
1 well beaten egg
3 1/2 c. flour

1 c. scalded milk
4 T. shortening
4 T. sugar
1 tsp. salt
1 package yeast
1/4 c. water
1 well beaten egg
3 1/2 c. flour

Combine hot milk, shortening, sugar and salt(optional). Cool to luke-warm. Add yeast softened in 1/4 c. warm water. Add beaten egg. Stir in sifted flour to form soft dough. Beat vigorously and cover. Let rise in warm place out of drafts 2 hrs. or until doubled. Roll out on floured board -fairly thin. Cut in to approx. 3" circle (I use a glass) Dip one side in melted butter, fold in half, butter side in. Place in greased pan. Let rise as desired. Approx 15 min. or not at all. Bake at 400° to 425° degrees for approx. 10 min. or until browned. Brush tops with melted butter. If not right the first time, try again. Practice.

STICKY BUNS

Kim Morgenstern

1 pkg. (48 oz.) frozen dinner rolls (36 rolls)
1 pkg. (3.5 oz.) butterscotch pudding mix (not instant)

1 stick margarine
3/4 c. brown sugar
cinnamon to taste
nuts

Grease 9 x 13 baking pan. Grease 30 frozen dinner rolls and place in pan. Sprinkle dry pudding mix over rolls. Sprinkle cinnamon to taste and chopped nuts, if desired, over the rolls. Melt oleo and brown sugar in sauce pan and pour mixture over all. Let rise overnight. Bake at 350° for 30 minutes. Let stand a few minutes and then invert pan on to tray to serve.

SWEET DOUGH
(Apple Kuchen Etc.)*Elaine (Brown) Magie***6 c. flour**
½ c. sugar
2 c. milk
1 tsp. salt**1 pkg. yeast**
2 eggs
10 T. oleo or 1¼ cubes

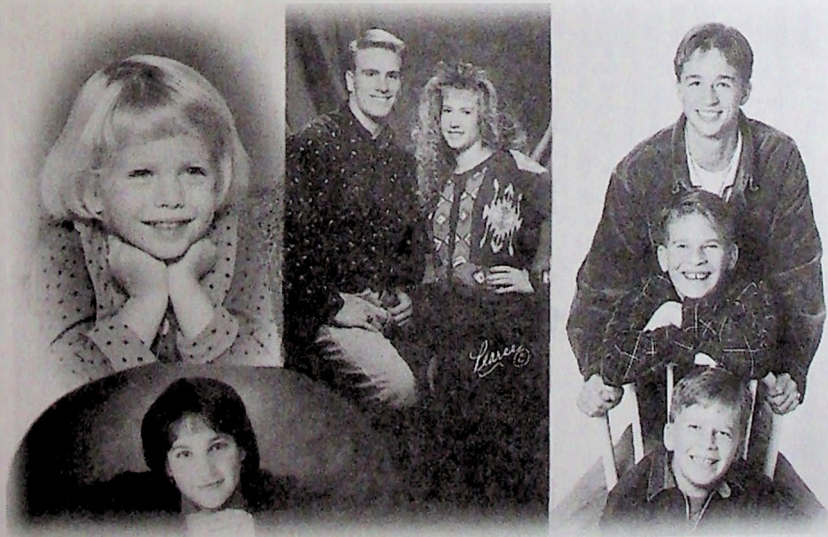
Heat milk to boil, add oleo. Soften yeast in ½ c. warm water. Stir slightly beaten eggs into milk. Combine liquid mixture with softened yeast. Add half of flour, sugar, salt which have been sifted together. Stir well until looks like thick soup. Cover with cloth and let stand for 2 hours. Add remaining flour mixture, stir until mixed. Cover tight and put in refrigerator overnight. Bake rolls or kuchen at 400° about 8 to 10 min. or until brown. Good for coffee cakes, kuchen, sweet rolls etc.

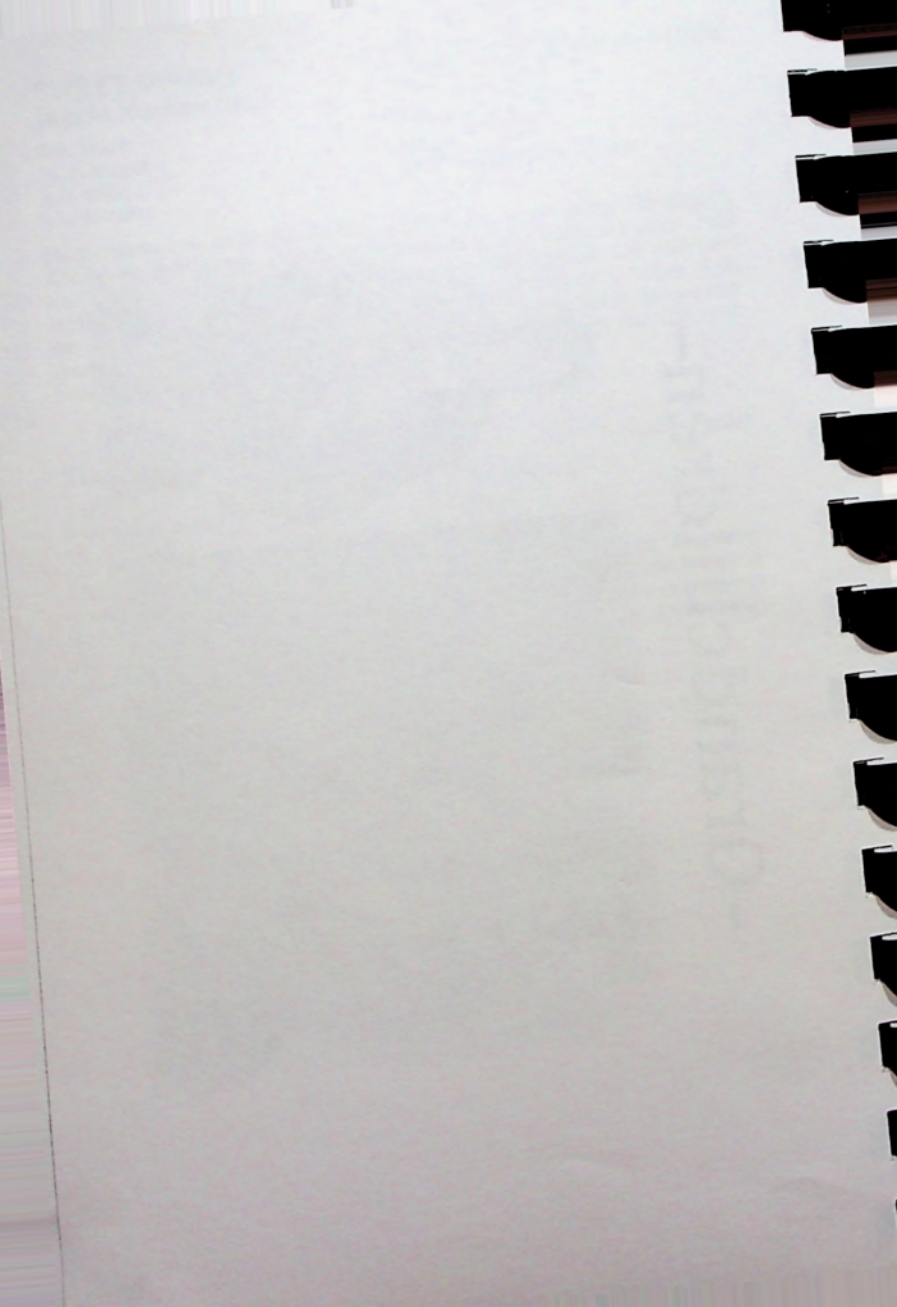
YEAST BISCUITS*Susan Curtiss***1 pkg. yeast**
1 c. warm water
½ tsp. salt**3 T. shortening**
2 T. sugar
2½ c. flour

Dissolve yeast in warm water. Add remaining ingredients. Mix well; knead 2 to 3 minutes. Roll out dough to ½ inch thick. Cut with a biscuit cutter. Let rise 30-40 minutes, until doubled in size on an ungreased cookie sheet. Bake 10-15 minutes or until brown. Oven 375°. Yield one dozen.

Recipe Favorites

-Grandchildren-





Pies, Pastry & Desserts

Pies

APPLE CREAM PIE (Old Recipe-Gib Mom)

Frances Schartz

2 c. finely chopped
apples(Jonathans best)
3/4 c. sugar
2 T. flour

1 c. thick freshly soured
1 beaten egg
1/2 tsp. vanilla
1/2 tsp. salt

Chop pared and cored apples very fine.(Not so fresh apples work best)
Mix sugar and flour; add cream, beaten egg, vanilla and salt. Beat until smooth. Add to the chopped apples and mix. Pour into pastry lined pan. Bake for 15 min. in hot oven 450°, then reduce heat to 325° and continue to bake until the pie is somewhat firm in the center. Approx 20 minutes. Remove from oven and cover with following crumb mixture..... 1/3 c. sugar, 1/3 c. flour, 1 tsp. cinnamon and 1/4 c. butter, softened. Work mixture together with fingers to crumbly mass and sprinkle over the pie. Return to oven and bake about 10 minutes more. Can be frozen after cooling.

APPLE PIE (GoodHseKpingBook1949)

Lorene Schartz

6-7 c. tart apple slices, 1/4" thick,
Jonathan apples or Granny
Smith best.
1-2 tsp. lemon juice
2/3-3/4 c. granulated sugar

1/8 tsp. salt
1 tsp. vanilla
1/2 tsp. cinnamon
1 T. butter or margarine

1. Prepare pie crust of your choice. Line 9" pie plate with unbaked pastry. Use remaining pastry for top crust. Full top or latticed. Make steam vent in full top. 2. Heat oven to 425° F. 3. Wash, pare, quarter, core, and slice apples. 4. Add lemon juice. Combine sugar(amount depends on sweetness of apples), salt, grated lemon rind, and cinnamon. 5. Add sugar mixture to apples and blend with spatula until coated. Place apple mixture in unbaked pie crust, heaping to center as apples cook down. Vanilla if desired. 6. Trim excess pastry from bottom crust, using knife or scissors. Dot butter over apple mixture. Moisten rim of bottom pastry with cold water. Cover with top pastry, trim, flute as desired to seal. Brush top with milk and sprinkle with granulated sugar. 7. Bake in hot oven of 425° F. 35-40 min., or until apples are tender. BLACKBERRY PIE: Make apple pie, using 4 c. blackberries, 2 T. flour or 1 1/2-2 1/2 T. quick-cooking tapioca, and same amounts salt, lemon juice, rind and butter. Adjust sugar to sweetness of fruit. CHERRY PIE:

(continued)

Make apple pie, using 4 c. pitted, fresh, frozen or canned sour cherries, 2 T. flour, and same amounts of spice, salt, lemon juice, rind and butter. Adjust sugar to sweetness of fruit. PEACH PIE: Make apple pie, using 4 c. sliced fresh peaches, 2 T. flour or 1½-2 T. quick-cooking tapioca, same amounts spice, salt, lemon juice, rind and butter. Adjust sugar to fruit of spice, salt, lemon juice, rind butter. Adjust sugar to sweetness of fruit. No vanilla.

COCONUT CREAM PIE FILLING

Lorene Schartz

(Old Cook Book)

⅔ c. sugar	2 c. milk
3 T. cornstarch	⅓-½ c. shredded coconut
¼ tsp. salt	1 tsp. vanilla
2 eggs	

Mix sugar, cornstarch and salt. Add a little milk and 2 egg yolks. Stir well. Add milk a little at a time until all is added. Heat and stir, stirring well when it starts to cook. Turn heat down; remove from stove when thickened. Stir often. Stay with it. Add vanilla and coconut. When almost cool, pour into a baked pie shell. Beat egg whites with a dash of salt and ¼ tsp. cream of tartar until almost stiff, adding 3 T. of sugar a little at a time. Continue beating until stiff peaks form. Cover cream filling, sealing edges to pie shell. Sprinkle coconut on top. Bake at 350° till lightly brown.

COCONUT CUSTARD PIE

Susan Curtiss

(Miracle Pie)

4 eggs	6 T. margarine (or 4 T.)
2 c. milk	1 c. shredded coconut (or ½ to ¾ c.)
½ c. flour	(or 4 T.)
1 tsp. vanilla	
2 c. sugar (or ¾ to 1 c. sugar)	

Place all ingredients in blender, blend for ½ minute. Pour into greased and floured pie pan. Bake at 350° for 1 hour (or 45-50 minutes). This recipe will form a crust.

CUSTARD PIE

Lorene Schartz

(Old Crisco Book)

4 eggs	3 c. milk
½ c. sugar	1 tsp. vanilla
½ tsp. salt	¼ tsp. nutmeg

Roll pastry ⅛ inch thick. Line 9-inch pie plate with pastry and trim ½ inch beyond edge of plate. Turn under and flute with fingers. Beat eggs
(continued)

lightly; add sugar and salt, and blend well. Add milk and vanilla. Pour into pastry lined plate; sprinkle with nutmeg. Bake in a hot oven (425°) for 10 minutes; lower temperature to 350° for 25-30 minutes or until custard is firm. Cool.

FRUIT 'N' NUT CHERRY PIE

Kim Morgenstern

1 can (21 oz.) cherry pie filling
1 can (20 oz.) crushed
pineapple, undrained
 $\frac{3}{4}$ c. sugar
1 T. cornstarch
1 tsp. red food coloring

4 medium firm bananas, sliced
 $\frac{1}{2}$ c. chopped pecans or
walnuts
2 pastry shells (9 inches), baked
Whipped cream

In a saucepan, combine pie filling, pineapple, sugar, cornstarch and food coloring; mix well. Bring to a boil over medium heat, stirring constantly. Cook and stir for 2 minutes. Cool. Fold in bananas and nuts. Pour into pie shells. Chill for 2 - 3 hours. Garnish with whipped cream. Store in refrigerator.

LEMON MERINGUE PIE (Crisco Cook Book)

Lorene Schartz

1 c. sugar
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{4}$ c. flour
3 T. cornstarch
2 c. water
3 egg yolks
1 T. butter or margarine

$\frac{1}{4}$ c. lemon juice
1 tsp. grated lemon rind
Meringue:
3 egg whites
 $\frac{1}{4}$ tsp. cream of tartar
 $\frac{1}{4}$ c. sugar
ted lemon rind

Combine sugar, salt, flour and cornstarch, with one-half cup water. Heat remaining water and add. Cook over hot water or low heat until thickened and clear (about 20 minutes). Beat egg yolks, add a little of hot mixture to them and return to first mixture, stirring constantly. When thick, remove from heat (about 5 minutes). Stir in butter, lemon juice, and rind. Pour into baked shell and cool. When filling is cool, top with meringue made by beating egg whites with sugar and cream of tartar until stiff enough to hold peaks. Brown in a slow oven (325°) about 15 minutes.

STRAWBERRY/RHUBARB CRUMB PIE

Lorene Schartz

- 1 egg
- 1 c. sugar
- 2 T. all-purpose flour
- 1 tsp. vanilla extract
- $\frac{3}{4}$ pound fresh rhubarb, cut into
 $\frac{1}{2}$ inch pieces (about 3 cups)
- 1 pint fresh strawberries, halved

- 1 unbaked pie shell (9 inches)
- Topping:
- $\frac{3}{4}$ c. all-purpose flour
- $\frac{1}{2}$ c. packed brown sugar
- $\frac{1}{2}$ c. quick-cooking or rolled
oats
- $\frac{1}{2}$ c. butter or margarine

In a mixing bowl, beat egg. Beat in sugar, flour and vanilla; mix well. Gently fold in rhubarb and strawberries. Pour into pie shell. For topping, combine flour, brown sugar and oats in small bowl; cut in butter until crumbly. Sprinkle over fruit. Bake at 400° for 10 minutes. Reduce heat to 350°; bake for 35 minutes more or until golden brown and bubbly.

VANILLA CREAM PIE (Easy and versatile)

Karen Kramp Esther Spangenberg

- 2 c. milk
- 2 T. butter
- $\frac{3}{4}$ c. sugar
- $\frac{1}{3}$ c. flour

- $\frac{1}{8}$ tsp. salt
- 2 beaten egg yolks
- $\frac{1}{2}$ tsp. vanilla

Scald in top of double boiler (or on high in microwave) 2 c. milk and 2 T. butter. Sift together and mix thoroughly $\frac{3}{4}$ c. sugar, $\frac{1}{3}$ c. flour, $\frac{1}{8}$ tsp. salt. Put scalded milk in top of double boiler. Dump dry ingredients on top of milk. Do NOT mix or stir. Cover. Cook for 20 minutes. Using hand rotary beater, beat until smooth. Doesn't take much. Add 2 beaten egg yolks mixed with a little of the hot mixture + $\frac{1}{2}$ tsp. vanilla. Stir until thickened again. Cool.

NOTE: For chocolate pudding add 3 rounded T. cocoa to dry ingredients. For larger amount use these, 3 c. milk - 1 c. + 2 T. sugar - $\frac{1}{2}$ c. flour - 3 egg yolks - vanilla same.

Pastry

LORENE'S PIE CRUST (Old Crisco Book)

Lorene Schartz

- $\frac{3}{4}$ c. Crisco
- 2 $\frac{1}{4}$ c. sifted flour

- 1 tsp. salt
- 4 T. water

Sift flour and salt into bowl. Take out $\frac{1}{3}$ c. flour. Cut Crisco (with knives, fork, or a pastry blender) into remaining flour until the pieces are the size of small peas. Mix 4 T. cold water with the $\frac{1}{3}$ c. flour saved to

(continued)

make a paste. Add flour paste to Crisco-flour mixture. Mix and shape into a ball. Don't handle dough anymore than necessary. Divide the dough into to two parts. (I can get three single pie crusts out of this amount). Place one portion on a floured board or counter top. Roll the dough with short, light strokes, rolling from the center to the edges, keeping it circular in shape to about $\frac{1}{8}$ inch thickness. It should be about 12 inches in diameter or large enough to have about $\frac{3}{4}$ inch extra on edge of pie plate for fluting. Lift the crust several times during rolling process and put a little more flour on surface to prevent sticking. If it doesn't work the first time, try again. Practice does it. For baked pie shell, prick small holes generously and bake in hot oven over 425° for 12 to 15 minutes, or until brown.

Desserts

ANOTHER RICE RECIPE

Susan Curtiss

1½ c. cooked rice
2 c. milk, divided
⅓ c. sugar
¼ tsp. salt

1 egg beaten
1 T. butter or margarine
½ tsp. vanilla
Dash cinnamon

Combine cooked rice, 1½ cups milk, sugar and salt in heavy saucepan. Cook over medium heat stirring occasionally, until thick and creamy. (15 or 20 min.) Blend remaining ½ c. milk with beaten egg. Stir into rice mixture. Cook 2 minutes longer, stirring constantly. Add butter and vanilla. Eat warm or chilled.

CHERRY ALMOND COFFEE CAKE SQUARES

Lorene Schartz

1 c. sour cream
¼ c. water
3 eggs
1 pkg. Betty Crocker SuperMoist
sour cream white cake mix

1 can (21 oz.) cherry pie filling
¼ c. sliced almonds
Glaze (below)

Heat oven to 350° . Grease and flour jelly roll pan, $15\frac{1}{2} \times 10\frac{1}{2} \times 1$ inch. Mix sour cream, water and eggs in large bowl. Stir in cake mix (dry) until moistened. (Batter will be slightly lumpy.) Spread in pan. Drop pie filling by generous spoonfuls onto batter. (I use 1½ cans pie filling.) Bake 25 - 30 minutes or until cake springs back when touched lightly; cool. Sprinkle with almonds, drizzle with glaze. 15 servings. Glaze: Mix 1½ c. powdered sugar and 2 T. milk until smooth. If necessary, stir in few drops additional milk until thin enough to drizzle.

CHOCOLATE MINT BROWNIES

Susan Burrus

(Party Food)

1 pkg. Brownie Mix or any
Brownie recipe

Hershey's Mint & Cookie candy
bars

Bake brownies as directed. Top with melted Hershey's Mint & Cookie candy bars. Cut into squares.

CREAM PUFFS

Lorene Schartz

(1950 Good Housekeeping
Cookbook)

1/4 c. butter or margarine
1/2 c. boiling water
1/2 c. sifted flour

1/4 tsp. salt
2 eggs

Lightly grease cookie sheets. Melt butter in boiling water in a medium saucepan over high heat. Turn heat low. Add flour and salt all at once, stirring vigorously with spoon until mixture leaves sides of pan in a smooth, compact mass, and a metal spoon pressed into it leaves a clear impression. Immediately remove from heat; quickly beat in eggs, one at a time, beating until each is blended, and mixture is smooth. Continue beating mixture with spoon until it forms stiff dough. Drop by heaping tablespoonfuls (it helps to have a wet spoon), 2" apart on cookie sheets, shaping with wet spoon into rounds which point up at center. Bake at 375° for 50 minute. Take out and cut in half crosswise, put back in oven for 10 minutes or until dry. Remove with spatula to wire cake rack. Cool. To serve, fill with any cream filling, chicken salad, or any filling desired.

DATE PUDDING

Frances (Gramma) Schartz

(Served Xmas/Easter)

1 c. walnuts chopped
1 c. dates chopped
1/2 c. sugar
2(scant) tsp. baking powder

2 T. flour
3 T. milk
3 T. white syrup
2 well beaten eggs

Mix dates, nuts, sugar, flour and baking powder. Beat eggs well. Add milk and syrup to beaten eggs. Mix all together. Pour into granite pan. Place pan in iron skillet filled 1 inch deep with cold water. Bake 1 hr. in VERY slow oven. Approx. 275°. This recipe can be doubled. Serve only small amount in sherbet dish or other small dish. Top with whipped cream. Very rich. Keeps well.

Hint: Don't overcook. Will have crusty look. Larger amounts take little longer.

EUNICE'S RICE

(Salad, dessert, snack)

Susan Curtiss

2 c. rice
2 c. water

$\frac{1}{3}$ c. sugar
butter

Cook together until not quite done. Add enough milk until like thick soup, $\frac{1}{3}$ c. sugar and some butter. Simmer 15 minutes or until you like it. Sprinkle with cinnamon if desired. This can be reduced by half recipe. It makes a lot.

LEMON DESSERT

Leonora Tipton

3 eggs
 $\frac{1}{2}$ pt. whip cream
1 c. sugar
 $\frac{1}{2}$ c. lemon juice

$\frac{1}{2}$ c. nuts chopped
1 c. vanilla wafer crumbs(30
wafers make 1 cup).

Cook eggs, lemon juice and sugar until thick. Cool. Fold in whipped cream. Alternate layers of lemon cream mixture and wafer crumbs in square dish. Put in refrigerator to set. Can be used for salad with main course.

RHUBARB CRISP

Clara Bryant

4 c. rhubarb diced
 $1\frac{1}{2}$ c. sugar
1 c. water
1 egg, beaten
1 c. sugar (in addition to other
sugar)

1 T. butter
 $1\frac{1}{2}$ c. flour
1 tsp. baking powder
 $\frac{1}{2}$ c. milk

Heat to boiling first three ingredients. Put this mixture in 9" x 9" baking pan. Mix beaten egg, sugar, butter, flour, baking powder and milk. Pour this mixture over hot rhubarb. Bake at 350° for 30 minutes.

STRAWBERRY DESSERT

Evelyn Klepper

1 c. flour
 $\frac{1}{4}$ c. brown sugar
 $\frac{3}{4}$ c. chopped nuts
 $\frac{1}{2}$ c. softened margarine
1 8 oz. pkg. cream cheese

1 c. powdered sugar
1 c. Cool Whip
1 large box strawberry Jello
2 c. boiling water
1 lb. frozen strawberries

Mix together flour, brown sugar, nuts and margarine and pat into 9 x 13 pan. Bake at 350° for 15 minutes. Mix cream cheese, powdered sugar and whipped topping. Spread over cooled crust. Chill in refrigerator until set. Dissolve Jello in boiling water. Immediately stir frozen strawberries into gelatin, chill until it starts to thicken. Spoon carefully over cream cheese layer. Chill in refrigerator. Serve in squares.

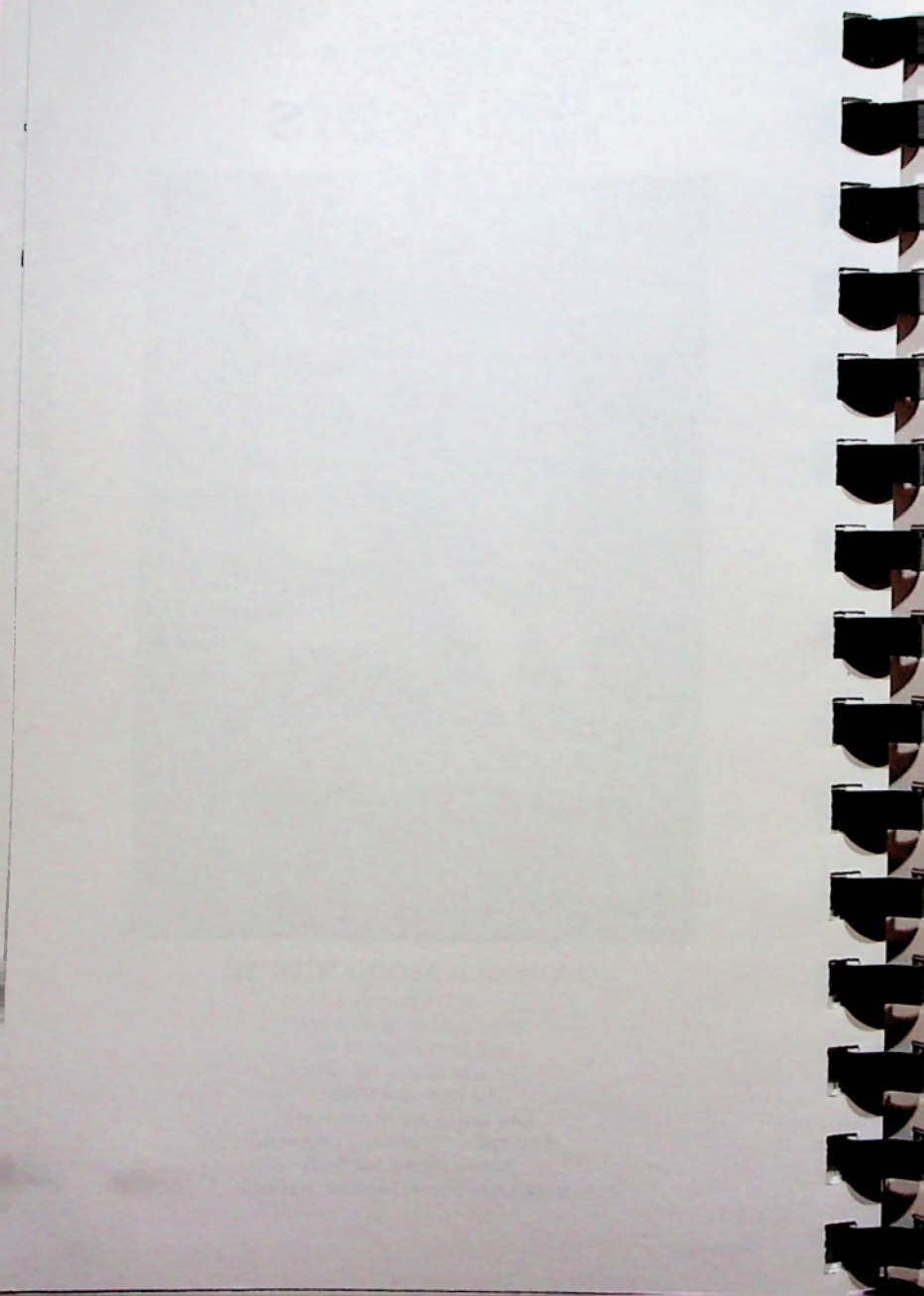
50 Years



GROW OLD ALONG WITH ME

Robert Browning

Grow old along with me!
The best is yet to be,
The last of life, for which
the first was made:
Our times are in his hand
Who saith, "A whole I planned,
Youth shows but half;
trust God: see all, nor be afraid!"



Cakes, Cookies & Candy

Cakes

APRICOT CRUMBLE CAKE

Rosemary Robl

- | | |
|--|--------------------------------|
| 1 can apricot pie filling | 1 egg |
| 1 yellow one layer cake mix
(Jiffy Mix) | 1/2 c. coconut |
| 1/3 c. water | 1/2 c. coarsely chopped pecans |
| | 1 stick butter(oleo) melted |

Pour 1 can apricot pie filling mix into 8" x 8" square baking dish. Mix a ONE layer yellow cake mix with 1/3 c. water and 1 egg. Beat. Pour over apricot mixture. Sprinkle 1/2 c. coconut and 1/2 c. coarsely chopped pecans over cake mixture. Pour melted stick of butter(oleo) over mixture. Bake at 350° for 40 minutes. Serve warm. Quick and easy.

CARROT CAKE

Betty Shields

- | | |
|---------------------------|--|
| 3 c. flour | 1 20 oz. can crushed pineapple,
including juice |
| 2 c. sugar | 2 raw carrots, grated |
| 2 tsp. soda | 3 eggs |
| 2 tsp. cinnamon(optional) | 2 tsp. vanilla |
| Dash of salt | 1 c. nuts, if desired |
| 1 1/2 c. oil | |

Mix all dry ingredients together. Add the oil, pineapple and juice, carrots, eggs, vanilla and nuts. Mix thoroughly. Bake at 325° for about one hour. Cool before frosting.

Carrot Cake Frosting:

- | | |
|------------------------------------|---------------------------|
| 1 8 oz. package cream cheese | 1 tsp. vanilla |
| 1 stick oleo | 1/2 c. pecans, if desired |
| 1 1-pound box of powdered
sugar | |

Cream the ingredients together and spread on cooled cake.

CHOCOLATE CAKE

Toni Aistrup

(Hot water cake)

- | | |
|-------------------|------------------------|
| 1/2 c. Crisco | 1/2 tsp. salt |
| 1 3/4 c. sugar | 1/2 tsp. baking powder |
| 2 eggs | 3 T. cocoa |
| 1/2 c. buttermilk | 1 c. boiling water |
| 1 tsp. soda | 1 tsp. vanilla |
| 2 c. flour | |

Mix together Crisco and sugar. Add eggs and beat. Add soda to buttermilk. Sift together flour, salt, baking powder, cocoa. Add milk and flour
(continued)

mixture alternately to Crisco and sugar mixture. Add vanilla and boiling water. Pour into greased 9 x 13 jellyroll pan or two 9 x 9 pans. Bake at 350° for 25 - 30 minutes.

Chocolate Glaze:

4 T. oleo ($\frac{1}{2}$ stick)	1½ c. powdered sugar (approx.)
2 T. cocoa	½ tsp. vanilla
3 T. milk	½ c. chopped nuts

Mix oleo, cocoa and milk in saucepan and bring to boil, stirring constantly. Remove from heat. Add powdered sugar to desired consistency, then stir in vanilla and nuts. Spread over warm cake to thickness desired. I use only approximately half of this recipe.

CHOCOLATE OIL CAKE

Kim Morgenstern

2 c. sugar	2 tsp. soda
2½ c. flour (sifted)	2 eggs
1 tsp. baking powder	1 c. salad oil
5 T. cocoa	1 c. buttermilk
¼ tsp. salt	1 tsp. vanilla
1 c. hot water	

Sift together in large mixer bowl sugar, flour, baking powder, cocoa and salt. Dissolve soda in hot water, add. Add remaining ingredients and beat for 2 minutes. Bake at 350° in greased and floured 9 x 13 cake pan. Bake 50 - 60 minutes or until toothpick comes out clean.

Frosting:

¼ c. oleo	⅓ c. chopped nuts
½ c. brown sugar	¾ c. coconut
3 T. half & half	

Combine all ingredients and spread evenly over cake. Broil until frosting becomes bubbly. Watch carefully, won't take very long. Can leave out nuts or coconut, if desired.

FUDGE CUPCAKES

Mary Murray

4 oz. semi-sweet chocolate	4 large eggs
2 sticks (½ lb.) margarine	1 c. unsifted flour
1½ c. coarsely chopped pecans	1 tsp. vanilla
1¾ c. sugar	

Melt the chocolate and margarine in saucepan over medium heat. When completely melted add chopped pecans and stir. In a separate bowl mix together but do not beat, the sugar, eggs and flour. Add vanilla. Add chocolate mixture; stir well again, but do not beat. Bake in paper cups in muffin tin - each $\frac{3}{4}$ full. Bake at 325° for 35 minutes. (Makes exactly 18.) Cool and serve. Do not stir anymore than necessary. Can

(continued)

use mini muffin pans and liners. (Makes 36.) Bake at 325° for 15 minutes or until light crust on top. DO NOT OVERBAKE.

GERMAN SWEET CHOCOLATE CAKE

Lorene Schartz

(Chris' favorite)

- | | |
|--|--|
| 2 c. sugar | 4 stiffly beaten egg whites |
| 1 c. shortening | 1 c. buttermilk (this is in addition to the 1/4 c. used above) |
| 1 tsp. soda (dissolved in 1/4 c. buttermilk) | 4 egg yolks |
| 1 cake of German Sweet Chocolate (dissolved in 1/3 c. hot water) | 1 tsp. vanilla |
| 2 1/2 c. sifted cake flour | 1 tsp. red food coloring |

Cream shortening and sugar in large mixing bowl. Add egg yolks. Blend. Add flour alternately with buttermilk, soda, chocolate and red food coloring. Beat well. Fold in beaten egg whites and vanilla. Pour into 3 greased, waxed paper lined 9 inch cake pans. Bake 30 minutes in 350° oven.

Frosting-Filling:

- | | |
|-------------------------|-------------------------------------|
| 1 1/2 c. sugar | 1/3 c. butter (oleo okay) |
| 1 1/2 c. whipping cream | 3/4 c. finely chopped nuts (pecans) |
| 5 egg yolks | 1 tsp. vanilla |
| 1 1/2 c. coconut | |

Combine everything except nuts and vanilla. Add them last. Cook until very thick, stirring CONSTANTLY. Use LOW heat as this burns easily. Spread between layers before mixture is completely cooled. Spread remainder over top and sides.

GOLDIE'S SPONGE CAKE

Mary Murray

- | | |
|------------------------|-----------------|
| 6 eggs | 1 tsp. vanilla |
| 1 c. sugar | 1 c. cake flour |
| 1 tsp. cream of tartar | pinch salt |

Beat egg whites with cream of tartar and salt until stiff. Add half of sugar and beat again. Beat egg yolks until lemon colored. Add sugar. Beat and fold into egg whites. Fold in flour. Bake at 300° for 30 minutes. Place wax paper in bottom of pan for jelly roll. Can be baked in regular angel food cake pan or the long rectangle shaped angel food pan. You may have to adjust heat. My oven doesn't seem hot enough. So, I bake at 325° or 350°. Depending on size of pan.

LAZY DAISY CAKE*Elaine Mauch*

- | | |
|------------------------|----------------------|
| 2 eggs | 1 tsp. baking powder |
| 1 c. sugar | ¼ tsp. salt |
| 1 tsp. vanilla | ½ c. milk |
| 1 c. sifted cake flour | 1 tsp. butter |

Beat 2 eggs, add sugar, beating all the time. Add flour, baking powder, vanilla and salt. Heat ½ c. milk to boiling. Add 1 tsp. butter. Cool and add to above mixture and beat. Bake in 9 x 9 pan at 350° for 25 minutes.

Topping:

- | | |
|--------------------|-----------------------|
| 3 T. melted butter | 5 T. brown sugar |
| 2 T. cream | ½ c. shredded coconut |

Mix and spread over baked cake and place under broiler until brown. (DON'T take your eyes off it it.)

OATMEAL CHOCOLATE CAKE*Alicia Schartz***(Heavy type cake)**

- | | |
|-----------------|--------------------|
| 1 c. oatmeal | 1 c. flour |
| 1½ c. water | ½ c. cocoa |
| ½ c. shortening | 1 tsp. baking soda |
| 1½ c. sugar | ½ tsp. salt |
| 2 eggs | 1 tsp. vanilla |

Mix water and oatmeal and cook. Let cool. Cream shortening and sugar in mixing bowl until light and fluffy. Blend in eggs. Add sifted dry ingredients, vanilla and oatmeal. Batter will be thick. Spoon into greased and floured 8" x 12" cake pan. Bake at 350° for 35 minutes. Test until done. 1½ times this recipe should be baked in 9" x 13" pan. Frosting of choice or none.

PINEAPPLE ANGEL FOOD*Modelle Copenhaver*

- | | |
|---------------------------------|-------------------------------|
| 1 Pillsbury Angel Food Cake Mix | 1 large can crushed pineapple |
|---------------------------------|-------------------------------|

Mix well. Bake as instructions on box. Turn upside down, hang and let cool. Don't over beat.

PINEAPPLE UPSIDE DOWN CAKE

Betty Shields

- | | |
|---|----------------------------------|
| 1/2 stick butter (approx.) | 2 eggs |
| 1 c. brown sugar (at least) | 2/3 c. sugar |
| 1 T. pineapple juice (approx.) | 6 T. fruit juice |
| 2 large cans crushed pineapple
(drained) | 1 tsp. vanilla |
| CAKE BATTER: | 1 c. flour (cake flour optional) |
| | 1/3 tsp. baking powder |

Melt butter in large cast iron skillet. Add brown sugar to melt. Add small amount pineapple juice. Stir to make a syrup (this only takes a short minute-don't burn brown sugar) Spread drained crushed pineapple over syrup mixture. **CAKE BATTER:** Beat eggs 5 minutes or until creamy. Add sugar, fruit juice, 1 tsp. vanilla. Beat in. Add flour and baking powder. Mix well. Pour batter over syrup mixture. Bake 350° oven for 20 minutes. Turn out of skillet onto plate immediately. Let drain for a minute and remove skillet.

STRAWBERRY CAKE

Betty Shields

- | | |
|---------------------------------|------------------------------|
| 1 box white cake mix | 1 box thawed strawberries |
| 2 T. flour | (small) Reserve small amount |
| 1/2 c. cold water | juice for frosting. |
| 1/3 c. salad oil | 4 eggs |
| 1 pkg. Strawberry Jello (small) | |

Combine all ingredients. Mix on low speed. Bake in greased and floured jellyroll pan at 350° for 20 - 25 minutes or until completely baked.

Frosting:

- | | |
|---------------------------|-------------------------|
| Reserved strawberry juice | Powdered sugar (sifted) |
|---------------------------|-------------------------|

Mix together until right consistency. Not too thick. Spread over warm cake. Makes glaze.

WALDORF ASTORIA CAKE

Kim Morgenstern

- | | |
|-------------------------|-----------------|
| 1 1/2 c. sugar | 1 oz. water |
| 1/2 c. shortening | 1 c. buttermilk |
| 2 c. flour (sift) | 2 eggs |
| 2 T. cocoa | 1 tsp. vanilla |
| 1 tsp. salt | 1 tsp. vinegar |
| 1 oz. red food coloring | 1 tsp. soda |

In large bowl, mix ingredients together in order given. When you come to the vinegar and soda, stir them together in separate bowl, then stir into above mixture by hand. Bake at 350°. For 2 9" round cake pans, bake approx. 30 minutes, for jellyroll pan, bake approx. 20 minutes, or

(continued)

use 9 x 13 pan for approx. 35 to 40 minutes, or until toothpick comes out clean.

Frosting:

- | | |
|-----------------------|-----------------------|
| 1 c. milk | 1 c. sugar |
| ¼ c. flour | 1 tsp. vanilla |
| 1½ sticks oleo | |

In saucepan on low heat, cook milk and flour until thick, stirring constantly or will become lumpy. Remove from heat and cool thoroughly. In separate bowl, beat oleo until fluffy. Add sugar. Add vanilla and cooled milk. Beat until very stiff.

Cookies

BROWNIES

Rita Marie Bixby

- | | |
|--|-------------------------------------|
| 2 sq. unsweetened chocolate (2 oz.) | ¾ c. sifted Gold Medal flour |
| ½ c. shortening | ½ tsp. baking powder |
| 1 c. sugar | ½ tsp. salt |
| 2 eggs | ½ c. broken nuts |

Melt chocolate and shortening together over hot water or in Microwave covered. Beat in sugar and eggs. Sift together and stir in flour, baking powder and salt. Mix in broken nuts. Spread in a well greased 8" x 8" x 2" square pan. Bake in 350° oven for 30 to 35 minutes or until top has a dull crust. A slight imprint will be left when top is touched lightly with fingers. Cool slightly-Cut into squares. Makes 16 two inch squares. CAUTION: Don't overbake or they will be dry.

ORIGINAL TOLL HOUSE COOKIES

Lorene Schartz

(First cookies I tried to make)

- | | |
|---|--|
| 2¼ c. sifted flour | 1 tsp. vanilla |
| 1 tsp. baking soda | ½ tsp. water |
| 1 tsp. salt | 2 eggs |
| 1 c. softened butter or shortening | 1 12 oz. pkg. Nestle's Semi-sweet Chocolate Morsels |
| ¾ c. granulated sugar | 1 c. coarsely chopped nuts |
| ¾ c. firmly packed brown sugar | |

Preheat oven 375°. Sift together, sifted flour, baking soda and salt. Set aside. Combine softened butter or shortening, granulated sugar, brown sugar, vanilla and ½ tsp. water. Beat until creamy. Beat in eggs. Add flour mixture; mix well. Stir in one 12 oz. (2 cups) Nestle's Semi-Sweet Chocolate Morsels, 1 c. coarsely chopped nuts. Drop by well- rounded

(continued)

teaspoonfuls onto greased cookie sheets. Bake 10-12 minutes. Makes 100 cookies. **VARIATIONS:** 1. Omit nuts; add 4 c. crisp, ready-to-eat cereal. 2. Add 1 T. grated orange rind. 3. Add 2 c. raisins. 4. Add 1 cup peanut butter.

PECAN TASSIES

Betty Shields

1 stick butter
3 oz. cream cheese
1 c. flour
Filling:
1 T. butter

$\frac{3}{4}$ c. brown sugar (firm)
1 tsp. vanilla
1 egg
 $\frac{2}{3}$ c. chopped pecans

Mix butter, cream cheese and flour. Break dough into walnut size pieces and press into small muffin tin. (Ungreased) Put 1 tsp. filling in each cup. Bake 350° about 25 minutes. These may be prepared and baked just before serving.

NOTE: If you don't have special pan, press each walnut size dough into regular cupcake pans. Depress center to hold 1 tsp. filling. Don't overbake. Makes a pecan filled cookie.

PLAIN COOKIES

Hedi Schulz

1 c. brown sugar
1 c. white sugar
 $\frac{1}{2}$ c. oleo
2 eggs, well-beaten

1 tsp. vanilla
3 c. flour
1 tsp. baking soda

Cream sugars and oleo together. Add eggs, well beaten. Sift flour with soda. Add flour, soda and vanilla. Drop by teaspoonfuls on cookie sheet. Bake 10-12 minutes in 350° oven or until lightly brown.

PRIDE OF IOWA COOKIES

Mary Ann Madden

1 c. brown sugar
1 c. white sugar
1 c. shortening
2 eggs
2 c. flour
 $\frac{1}{2}$ tsp. salt

1 tsp. soda
1 tsp. baking powder
1 tsp. vanilla
1 c. coconut
 $\frac{1}{2}$ c. chopped nuts
1 to 1 $\frac{1}{2}$ c. rolled oats

Blend sugar and shortening, add beaten eggs. Sift dry ingredients together, add to first mixture. Stir in vanilla, coconut, oats and nuts. Mix well. Drop by mounded teaspoonfuls on cookie sheet. Bake at 375° 8 to 10 minutes. May add chocolate chips or raisins.

SANTA CLAUS COOKIES*Lorene Schartz***(Decorated for Christmas/Gifts to children)**

2½ c. sifted flour
 1 tsp. baking powder
 ½ tsp. salt
 ¾ c. butter or margarine,
 softened
 ¾ c. sugar

2 T. milk
 1 egg
 1 tsp. vanilla
 1 cup quick oats (I put my oats
 through Foley Mill to make
 them finer)

Sift flour, baking powder and salt into bowl. Add softened butter, sugar, milk, egg and vanilla. Beat until well blended, about 2 minutes. Stir in rolled oats. Roll out on lightly floured board or canvas to ¼ inch thickness. Cut into shapes with cookie cutter of choice. (This dough is a little difficult to handle until you get the hang of it. Don't give up. Try it again.) Bake on greased cookie sheets in moderate oven (375°) about 15 minutes. Watch so they don't overbrown. If you use raisins cut in half for Santa's eyes, press them in before baking. Decorate. These can be wrapped in Saran, poke a hole in the top, attach a string and use for Christmas tree decorations. I have a very, very old Santa Claus cutter that works great because it is just a large Santa's head. I keep some in the freezer and bring them out at Christmas for the tree.

SPARKLING GINGERSNAPS*Mary Ann Madden***(Kelvin won a 4-H blue ribbon with these)**

1 c. granulated sugar
 ¼ c. butter or margarine
 ½ c. shortening
 1 egg
 ¼ c. light molasses
 2 c. sifted all-purpose flour

1½ tsp. baking soda
 1 tsp. cinnamon
 ½ tsp. salt
 ½ tsp. ginger
 ½ tsp. allspice

Beat together sugar, butter or margarine, shortening, egg and molasses. Add sifted dry ingredients all at once, mixing well. Use a teaspoon measure to apportion amount of dough for each cookie. Roll into balls. Drop into a plate of sugar. Place sugared balls 2½" apart on ungreased baking sheet. Bake in 350° oven about 12 minutes or until top cracks. (Watch so they don't get too brown.) Cool briefly; lift onto cake rack to complete cooling. Store in tight container or freeze.

SUGAR COOKIES*Ginger Thill*

- | | |
|-------------------------------|-----------------------------------|
| 4½ c. flour | 1 c. powdered sugar (sift) |
| 1 tsp. baking soda | 1 c. sugar |
| 1 tsp. cream of tartar | 1 c. cooking oil |
| 1 tsp. salt | 2 eggs |
| 1 c. butter | 2 tsp. almond extract |

In medium bowl sift flour, baking soda, cream of tartar and salt, set aside. In large bowl beat butter with mixer on medium until smooth. Add powdered sugar and 1 c. sugar, beat until fluffy. Add oil, eggs, almond extract, gradually add dry ingredients. Chill dough 1 hour or longer. If you roll these out, make them about ¼" thick. Bake at 350° for 10 - 12 minutes or until edges are light brown.

Frosting:

- | | |
|------------------------------|-----------------------------------|
| ½ c. butter | 2½ to 3½ c. powdered sugar |
| ½ tsp. almond extract | 3 T. milk |
| ½ tsp. vanilla | |

In small bowl beat butter until fluffy. Beat in almond extract and vanilla. Alternately add sifted powdered sugar and milk.

ULTIMATE CHOCOLATE COOKIE*Lorene Schartz***(Rich Cookie)**

- | | |
|----------------------------------|--|
| ¾ c. Butter Flavor Crisco | 1¾ c. flour |
| 1¼ c. packed brown sugar | 1 tsp. salt |
| 2 T. milk | ¾ tsp. baking soda |
| 1 T. vanilla | 1 c. semi-sweet chocolate chips |
| 1 egg | 1 c. pecan pieces |

Heat oven to 375°. Cream Crisco, brown sugar, milk and vanilla in large bowl. Blend until creamy. Blend in egg. Combine flour salt and baking soda. Add to creamed mixture, gradually. Stir in chocolate chips and nuts. Drop rounded tablespoonfuls (about 2 measuring tablespoons) of dough 3 inches apart on ungreased baking sheet. Bake at 375° 8 to 10 minutes for chewy cookies, 11 to 13 minutes for crisp cookies. Cool on baking sheet 2 minutes. Remove to cooling rack. Makes 3 dozen 3-inch cookies.

WHITE NUT BALL*Rose Bieberle*

- | | |
|------------------------------------|---------------------------------|
| 1 c. butter | 2 c. flour scant |
| 4 heaping T. powdered sugar | 1 c. nuts (chopped fine) |

Cream butter and powdered sugar. Mix nuts with flour, then add to butter and sugar mixture. Add 1 tsp. vanilla. Chill in refrigerator at least 2 to 3 hrs. Then drop by teaspoonfuls on cookie sheet. Bake at 350° to 375° until light brown. Roll in powdered sugar.

Candy

DIVINITY

Frances Scharz

3 c. sugar
1 c. water
¾ c. white syrup

2 egg whites
chopped nuts if desired

Boil until it spins a hair. Pour half on beaten whites of two eggs, continue beating constantly, until stiff and holds peaks. Cook rest until forms a hard ball in cold water. Pour into rest and beat again until cool. Pour into buttered pan, let cool and mark. Nuts can be added. (This is old recipe I found in Gilbert's mother's writing.)

NEVER FAIL FUDGE

Nadine Scharz

1½ c. milk
7 T. cocoa
4 c. sugar
2 tsp. light Karo syrup

4 T. butter
2 tsp. vanilla
1½ c. nuts

Heat milk and cocoa together until cocoa dissolves. Add sugar and Karo syrup. Cook until soft ball stage (236°). Add butter. Cool until lukewarm. Add vanilla and beat until thick. Add nuts.

Recipe Favorites

The Most Important Things in Life Aren't Things.....



Lor, you're not doing anything.
Can you give me a hand?"

"Jesus promises you two
things: Your life has meaning; and you're going to live
forever. If you get a better offer, take it."

Everyone has a
photographic
memory.
Some of us just
don't have any
film.

The year's at the spring,
And day's at the morn;
Morning's at seven;
The hillside's dew-pearl'd;
The lark's on the wing;
The snail's on the thorn;
God's in His heaven—
All's right with the world!

Robert Browning

*Enjoy Yourself
It Is Later Than You Think*



This & That

BAKED PINEAPPLE

Marlene Ernsting

(Very rich)

1 c. butter or margarine (I use less)

1½ c. sugar

2 beaten eggs

½ c. half & half

1 lg. can pineapple chunks with juice

4 c. soft bread crumbs

Cream together: Butter, sugar, eggs, and half & half. Add 1 large can pineapple chunks with juice. Mix in 4 cups soft bread crumbs. Bake in 9" x 13" pan at 350° for 1 hr. Tasty with chicken or turkey. Very rich.

BROWN GRAVY

Lorene Schartz

(Make from roast drippings)

2-4 T. flour

water to make a thin paste

salt & pepper

Liquid to make amount desired

After roast is cooked. Remove from roaster pan. Scrape sides and bottom to release the browned bits. Add some water to drippings and broth left in pan after roasting. Place roaster on top burner of stove. Mix flour and enough water to make a thin paste. Stir until lumps are gone. Mix into simmering broth in roaster pan, stirring constantly. Add salt and pepper to taste. Remove to serving bowl. The key: Practice

CHEESE BUTTER

(Good on vegetables)

½ c. softened butter (1 stick)

¼ tsp. pepper

1 c. shredded Cheddar cheese

1 tsp. lemon juice.

Beat together butter and pepper until light and fluffy. Blend in one cup shredded Cheddar cheese and 1 tsp. lemon juice. Makes one cup Cheese Butter. Serve over cauliflower, broccoli, green beans or baked potatoes.

FRIED APPLES

Frances Schartz

(Good with Chicken)

6 or 8 Jonathan Apples

Sugar to sweeten as desired

2 T. Crisco

Place cold cast-iron skillet on burner. Put 2 T. Crisco in skillet. Core and slice unpeeled apples into skillet. Spoon enough sugar over apples to sweeten to taste. Takes quite a bit. Turn burner on low and cook

(continued)

uncovered until sugar makes a syrup and apples are tender. Stir occasionally and keep an eye on them so they don't burn. Good with chicken recipes. If you want more, just use more apples. Definitely, serve warm. Store leftovers in refrigerator but warm again before serving.

FRIED CHICKEN GRAVY

Lorene Schartz

(A must to learn)

4 or 5 T. fat or meat drippings

1½ c. milk or amount needed to
get right consistency.

4 T. flour

Salt & pepper to taste

After chicken is cooked. Reserve approx. 4 T. drippings in skillet. Add flour and stir until mixed and LIGHTLY browned, stirring constantly. Add milk and seasonings. Continue stirring until boils and thickens. Add more liquid (potato water is great) if needed. Remove from skillet immediately.

Hint: Don't leave the skillet during the whole process. Always have that spoon ready to stir. Advice my Granny Murray gave me early on, "The first thing you learn to make is gravy. There is nothing you can cook that is so bad, you can't cover it up with a little gravy."

FRUIT SLUSH

Sharla Thill

12 oz. frozen orange juice

2 16 oz. pkg. frozen strawberries

1½ orange juice cans of water

1 20 oz. can crushed pineapple

Mix together and freeze, at least six hours or overnight.

JEZEBEL SAUCE

Clarence Brown

(Sauce/ meats etc.-HOT)

16 oz. pineapple preserves

1 bottle dry mustard

16 oz. apple jelly

1 4 oz. bottle horseradish

Blend all ingredients in blender until smooth. Spread cream cheese on crackers of choice. Top with Jezebel Sauce. - Good on cooked meat of choice.

PAPRIKA DUMPLINGS

Lorene Schartz

(From old Crisco Book)

1 c. sifted flour

2 T. melted Crisco

1½ tsp. baking powder

½ c. milk

½ tsp. salt

paprika (optional)

Mix dry ingredients, add melted Crisco and milk. Blend lightly. Drop by spoonfuls on simmering broth or goulash. Sprinkle lightly with paprika, cover and steam about 15 minutes.

Variation from Cindy Schartz: If you like heavy dumplings, beat 3 eggs and add flour to stiffen. Simmer in broth with lid approx. 15 minutes.

SPICED PICKLED PEACHES

Frances Scharz

(Gilbert's mother showed me)

1 c. vinegar

2 c. water

3 c. sugar

2 sticks whole cinnamon(Add
more as needed)

Boil vinegar, water, sugar, cinnamon sticks for a little while until makes a syrup. Boil whole, peeled peaches for few minutes in syrup. Place in jars. Pour hot syrup over peaches. Seal. Cover jars with Turkish towel. Listen for pop of jar sealing. (Evelyn Scharz variation: 2 c. vinegar, 2 c. water, 4 c. sugar 3 sticks cinnamon.

Recipe Favorites

Recipe Favorites

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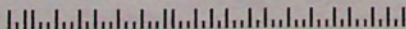
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